

THE NATIONAL

DECEMBER 5, 1959

Swift Shows Humane Stunning 16
MID Policy Interpretation 20
The Meat Trail 49

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

HOTTEST ITEM OF THE WINTER SEASON HEAT AND EAT SAUSAGE LINKS

Here's opportunity
banging on your door!

Plentiful pork makes skinless
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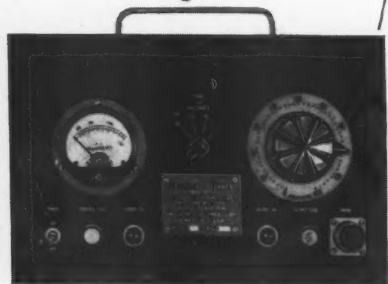


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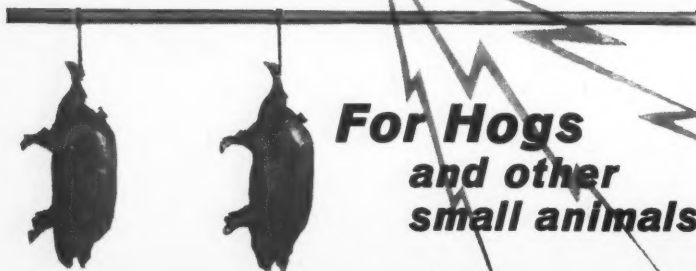
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HUMANE ELECTRICAL STUNNING SYSTEM

(PATENTED)



**For Hogs
and other
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is simple to use, easy to install, safe for operators and guarantees a quality product... no bruising due to rough handling in the shackling pit. It can be installed in large or small plants with no basic architectural changes needed. Built to comply with Federal Humane slaughtering laws, the Globe-Engelhorn Electrical Stunning System was developed over several years of research in a federally inspected slaughtering house where over 50,000 hogs were stunned successfully, humanely, economically with this system.

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THE

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Finest for flavor and color appeal

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Cannon Foods
CANNON BRAND
SINCE 1901

Add sales appeal to your product. Order these appetizing meat loaf ingredients from one reliable source: CANNON. Write for information and prices.

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NOW—
IMMOBILIZE
150 to 300 hogs
an hour
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Newly designed low cost equipment is now available which makes CO₂ immobilization practical for the processor slaughtering 150 to 300 hogs per hour.

CO₂ immobilization is a vast improvement over the old time-consuming and costly methods. Profits and labor savings are increased through better blood recovery and by minimizing trimming losses from bloody meat, "stuck" shoulders and internal bruises.

CO₂ immobilization is humane, clean, efficient, economical. For more detailed information on CO₂ hog immobilization in your plant, call your nearest Pureco representative, or write to the address below.



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A Division of Air Reduction Company, Incorporated
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THE NATIONAL **P**rovisioner

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Most valued and valuable of foods, meat
deserves processing aids
worthy of the skill with
which they are
used.

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ASCORBATE CURING AID AND ANTIOXIDANT
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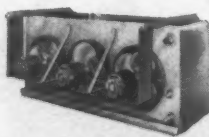
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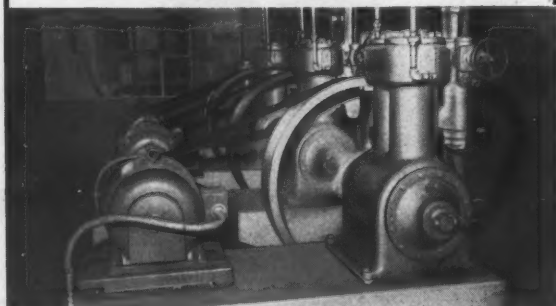


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HOWE POLAR CIRCLE COILS
For freezer as well as normal temperature food storage.

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Others to 150T.



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A Vitally Important Message To The Meat Packing Industry About The Nation's Lard Glut

"What Are You Going To Do About It?"

YOU KNOW THE FACTS

FAT IS IN THE FIRE. This Nation is witnessing the most colossal hog slaughter in its history. Currently, it is running 20% over last year . . . and the seasonal peak is still several months away.

LARD IS LOSING OUT. Animal fats are steadily losing sales to vegetable oils. Per capita consumption of lard is the lowest in nearly half a century. Because lard has fallen out of public favor, the lard market has fallen out of bed.

SOMETHING HAS TO BE DONE

Unless you do something—and do it fast—your profits will be hit hard. But you know the problem. We're only waving the red flag to attract your attention to an idea that can turn the low price of lard to your advantage. The idea is unique, but not at all mysterious once you have the details.

THE NEATWAY PLAN

The Neatway Plan can triple your lard sales and double the profit on each pound you sell. It has done just that for several independent packers already.

Neatway, as you know, manufactures square, transparent-plastic packaging for quality dairy and meat products. If you are familiar with the Neatway line, then you know it is the best on the market. You know about its many advantages too.

Naturally, our plan centers around Neatway plastic packaging. *But that is just half of it* (although an important half). The other element in the plan concerns your lard. It hinges on the fact that consumers—the shortening-buying public—can see what they're getting in a Neatway container.

This phase of the plan entails a minor alteration in your present lard product . . . a change so simple that the time and expense involved are insignificant.

We can't disclose the details here, but this plan will put you in the competitive driver's seat in the shortening industry. It offers you a sure, easy way to cash in on a firmly entrenched national trend in the marketing of shortening.

By enabling you to change your packaging, labeling, marketing, and advertising approach, the Neatway Plan will lift burdensome lard out of the "drug on the market" class and make it a high selling, high profit item.

WHAT TO DO ABOUT IT

We would like very much to discuss the Neatway Plan with you personally . . . to give you all the facts and figures which justify our enthusiasm and substantiate our confidence that we can help you make good profits on lard. So, before resigning yourself to a bad blow below the profit belt on lard this year, return the coupon printed below for your convenience. There's no obligation on your part what so ever. We merely want to explain this sound, sensible way to sell lard at a healthy profit margin.

Neatway Products are made of FOSTA TUF-FLEX, manufactured by Foster Grant Company, Inc., Polymer Products Division, Leominster, Mass.

RETURN FOR FULL FACTS

NEATWAY PRODUCTS, INC.

Dept. NP-12, 2845 Harriet Ave.
Minneapolis, Minnesota

I would like complete information on the
Neatway Plan for improving profits on lard
this year.

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COMPANY _____

STREET _____

CITY & STATE _____

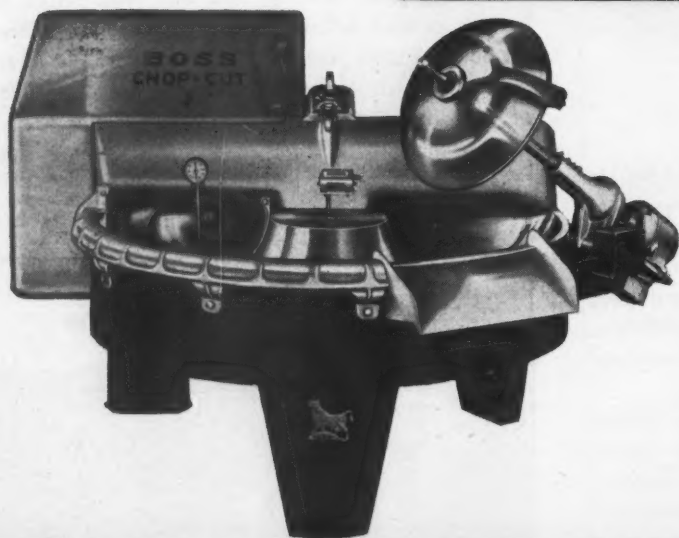
BOSS CHOP- CUT

BOSS J CHOP-CUT INCREASES YOUR PROFIT-POTENTIAL

thru new operating efficiency and expanded capacity in relation to bowl size, power consumption and time cycle. It produces the juicier, more flavorful sausage preferred by today's critical consumer. See the BOSS J CHOP-CUT in operation. Write to us for list of satisfied users in your own area. Cold facts will convince you that you can't buy better than BOSS!

—the sausage meat chopper
of patented "Knife-Safe" design!

Patented design holds knife securely on shaft at any speed. Grind the nub when you sharpen knife and maintain accurate knife-bowl clearance.



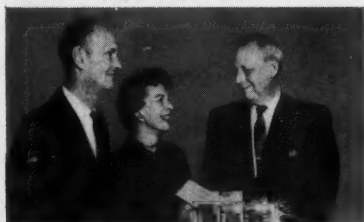
1. Fresh whole chunk or sliced frozen meat reduced to finest emulsion.
2. No need to grind meat before chopping.
3. Heavier construction adds stamming for longer service.
4. Higher speeds increase capacity, profit potential.
5. Bowl revolution counter increases product uniformity.
6. Extremely low temperature rise imparted for better emulsions.
7. Stainless steel knives require honing but little sharpening.
8. Patented design prevents "throwing" of knives.
9. Integral nub maintains accurate knife-bowl clearance.
10. Size 56 provides 8 knives, 350 pound capacity—50 H.P. motor.
11. Size 70 provides 12 knives, 700 pound capacity — 100 H.P. motor.
12. BOSS unloader empties bowl in 30 seconds.
13. Prompt shipment.
14. Chop-Cut machines of earlier manufacture may be converted.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO





TOP WINNERS!



First prizewinner Mrs. Harvey E. Bergren of Prairie Village, Kansas, receiving \$12,500 check from Mr. R. F. Gray, President of Hormel Inc. and Mr. W. W. Roberts of Standard Packaging Corporation.



Mr. Frank Thompson, President of Southern Foods, Inc., presents check for \$3,500 to Mrs. J. C. Cochrane of Columbus, Georgia, second prizewinner in the FLEX-VAC contest.



Check for \$2,500 being awarded to Mr. Sol Freilich of Philadelphia, Pa., third prizewinner, by Mr. John Taylor Cumber of Taylor Provision Co. (center) and Mr. Elliott Domans, Standard Packaging Corporation.

Flex-Vac contest scores a bullseye!



Standard Packaging's mammoth consumer promotion helps send vacuum-packed luncheon meat sales to all-time high!

Everybody won in the 1959 FLEX-VAC "Dream Vacation" contest! The thousands of retailers who tied in at the point of sale. The hundreds of thousands of housewives who shopped for and sampled FLEX-VAC vacuum-packed luncheon meat...many for the first time. The lucky entrants who shared the \$25,000 worth of prizes.

And—the dozens of meat packers who

participated directly in the contest promotion and enjoyed their biggest sales year in history!

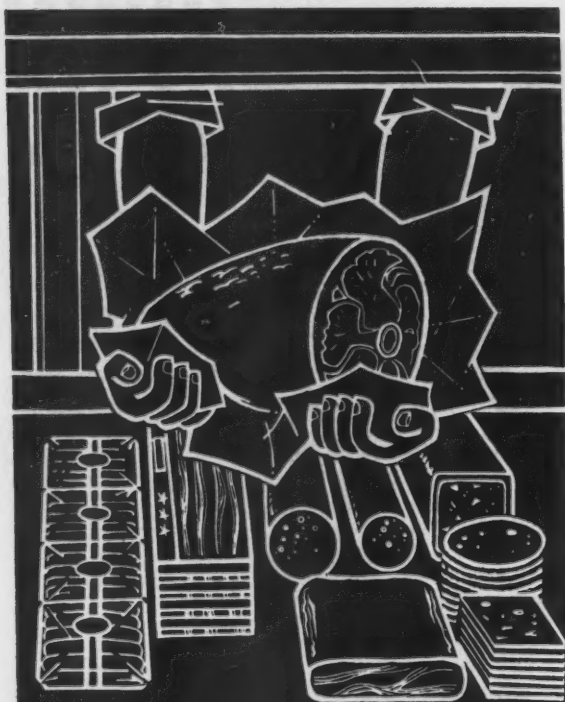
The mammoth FLEX-VAC luncheon meat contest reached over 31,000,000 families last summer. And next year an even bigger promotion is being planned. Don't miss out on it. Feature the FLEX-VAC seal on your vacuum-packed products. It's a sure sign of sales!



STANDARD PACKAGING CORPORATION



FLEXIBLE PACKAGING DIVISION, CLIFTON, N. J.
MODERN PACKAGES DIVISION, LOS ANGELES, CALIF.



Get full-scale
antioxidant protection,
less shrinkage...and **SAVE**

TAKAMINE

Sodium Erythorbate*
and Erythorbic Acid

Takamine antioxidants are proof that often the best costs less. Takamine Sodium Erythorbate* and Erythorbic Acid (isomers of Vitamin C) provide all the antioxidant advantages of L-ascorbic acid and sodium ascorbate... at substantial savings. They reduce shrinkage... get full-scale protection that assures natural color, flavor and longer shelf life in your cooked, cured and comminuted meat products. Takamine erythorbates also speed up curing action. Shorten smokehouse time. Make production easier.

Takamine erythorbates are available in convenient tablet form as TAKATABS®. Accurate. Economical. TAKATABS dissolve rapidly, yet resist breakage during shipment and handling.

*sodium isoscorbate

It will **TASTE** better, **LOOK** better,
SELL better with Takamine Products

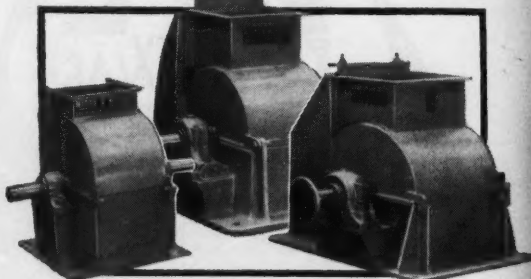
TAKAMINE

(pronounce it
Tack-a-ME-nee)

Miles Chemical Company

division of Miles Laboratories, Inc.
Clifton, New Jersey
phone PRescott 9-4776 or TWX PAS-78

M & M CONVERTER...
SLICES... instead of chops!
*unique knife arrangement provides fine,
uniform cutting of meat, fats, bones, etc.*



M & M's exclusive design of small staggered cutting knives in a large cylinder allows material to be sliced... not chopped. This provides faster and more uniform processing.

A large rotating cylinder in between heavy-duty roller bearings eliminates an overhanging flywheel. The all-welded, compact steel construction of simple design assures trouble-free operation with low maintenance costs.

M & M Meat Converters are available in a number of different sizes. Three units shown are available with top or side intake and side or bottom discharge.

Write today for complete information.

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BUILDERS OF WORK-**SAVING**, MONEY-**SAVING** AND MATERIAL
RECLAIMING MACHINERY SINCE 1854

Famous for Meats
SINCE 1827

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John Morrell & Co., General Offices, Chicago, Ill.

*This
is the freshness
you capture
in a
Daniels wrap*

fine,
etc.

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ATERIAL
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go, ill.

ER 5, 1959

... with 2 tablespoons water. Cover
until well done and brown, about

KEEP UNDER REFRIGERATION

PURE PORK
SAUSAGE

Sausage with sales appeal wrapped in Daniels White Opaque Poly

PACKAGING THAT STANDS OUT

in the refrigerator case . . . packaging that says quality and purity, and "buy me" . . . that's what you get with a Daniels wrap.

Whatever your needs in flexible packaging, our artists and craftsmen will design the package and print the showmanship needed to satisfy the most discriminating shopper. Contact the nearest Daniels sales office today or write Daniels, Rhinelander, Wisconsin.

Sales offices: Rhinelander, Wisconsin . . . Chicago, Illinois . . . Philadelphia, Pennsylvania . . . Columbus, Ohio . . . Omaha, Nebraska . . . Dallas, Texas . . . Los Angeles, California . . . St. Louis, Missouri

DANIELS

MANUFACTURING COMPANY
RHINELANDER, WISCONSIN



*creators • designers
of flexible packaging
multicolor printers*

MEMBER OF WISCONSIN PAPER GROUP FOR BETTER POOL CAR SERVICE

NO MATTER HOW
YOU SLICE IT.....



Wendway conveys freshly sliced bacon through pre-pak, weight check and final packaging operations.

WENDWAY CUTS MEAT HANDLING COSTS!



Narrow belt Wendway systems are ideal for processing, labeling, packaging and inspection of delicate products, cartons.



Wendway is the practical answer for conveying fresh, unwrapped food products. Belting will not mar product or package.



Wendway belting is available in a wide selection of standard widths to match every requirement.

Write today... for additional information, literature and specifications to match your conveying requirements.

Wendway is the one versatile conveying system that gained the complete acceptance of the nation's top processing and packing plants. Wendway's stainless steel wire belting is ideal for the conveying of meats or other food products—packaged or unpackaged. It permits free circulation of air from above or below, does not sag or accumulate fats or grease and can be kept highly sanitary with hot water or steam scalding.

A Wendway system in your plant will quickly pay for itself in tangible, provable savings of man hours, floor space and the elimination of multiple handling. All...while conveying your products swiftly, silently, safely and economically to any desired location.

*Prove it to yourself,
investigate Wendway today!*

**UNION STEEL
PRODUCTS CO.**

Industrial Conveyor Division

ALBION, MICHIGAN



Overhead cooling for cooked or heated products saves time, handling and floor space. Wendway is unaffected by temperature extremes.



PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

Price\$3.

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

Price\$10.00

FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures, 1214 pages.

Price\$18.00

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price\$8.75

MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.

Price\$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses use of accounting in management, cost figuring, accounting for sales.

Price\$4.50

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.

Price\$4.50

**digging
for the
right
package?**



There's gold in them there tills — with saleswinning Mullinix packages by Milprint on the job! Milprint Mullinix packages offer a unique "Peek-A-Boo" window that shows, yet protects, contents, keeps them fresh and flavorful to the end. And Milprint craftsmen dig into more than fifty years of creative packaging experience to produce packages that attract your customers and urge them to buy.

Dig no farther for the "right" package . . . just call your Milprint man — *first!*

Printed Rolls, Foil, Cellophane, Glassine, Polyethylene, Saran, Acetate, "Mylar"®, Pliofilm, Vitafilm, Laminations, Extrusions, Folding Cartons, Bags, Lithographed Displays.

Milprint*
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THAT MAKES SALES**

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This insert lithographed by Milprint, Inc.

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The Choicest Product

from the
LAND OF PLENTY

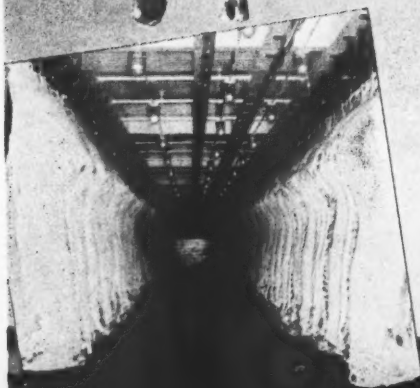
SIOUX-LAND BEEF®

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SIOUX CITY, IOWA

Teletype SY39

U.S. DEPARTMENT OF AGRICULTURE, MARKET NEWS SERVICE

PROVISIONER

December 5, 1959

VOLUME 141 NO. 23

... Loves a Fat Boy

While Vilhjalmur Stefansson has pointed out (with authoritative references to western and eastern literature) that our forefathers esteemed the "fat of the land," and killed the "fatted calf," and we in the livestock-meat business still talk about "fat cattle," and may believe that Paddy the Welshman showed rare discrimination in stealing "a marrowbone," we must recognize that a good many million consumers do not share our views.

It is possible that some of these people are being led down the path toward a protein-deficient diet, as is suggested by Dr. C. G. King, executive director of the Nutrition Foundation (see page 28), but we cannot ignore the fact that a good many Americans are worrying about cholesterol and animal fats and their possible relationship to atherosclerosis.

Doctor King makes the sane suggestion that "the point, so far as present evidence goes, is to avoid extremes or dietary faddism," but we have little hope that the anti-fat crusaders will stop and examine the available data.

Their predecessors, the "expert" nutritionists and the professional medicine men of the 1920's, were positive that Stefansson and his colleagues would die or go lame, halt and blind on an all-meat diet. These "witch doctors," and their modern counterparts, should remember their embarrassment when the unscientific and old-wife nature of their attitudes toward meat was aligned beside the facts.

Dr. Irvine Page of the American Heart Association has recommended a massive study in which foods high in animal fat would be replaced with foods high in unsaturated fats of the type occurring in some vegetable oils. This would be rigged research, with the culprit pre-pinned, and we hope that the meat and other animal fat industries will object to this approach.

Federal Grading of lamb and mutton will be suspended for one year, effective January 4, Secretary of Agriculture Ezra Taft Benson announced this week. He said the action was being taken "with great reluctance" because the USDA has been unable to gain industry acceptance of revised grade standards that would be "objective and meaningful." A proposed set of revised standards was submitted to the industry in mid-October. The proposed standards, Secretary Benson said, were "substantially in line" with industry suggestions developed in a series of meetings with industry representatives. Comments received by the USDA following their issuance, he noted, "clearly indicate a substantial lack of agreement within the lamb industry." The Secretary explained: "I have taken this action with great reluctance because I feel that our grading and inspection programs are important to an efficient and effective marketing program. However, I am deeply concerned over the wide differences of opinion which continue to prevail throughout the lamb industry in the matter of federal grading. Suggestions from responsible groups range from complete abolishment of the service to demands that no change of any kind be made. I am hopeful that during the year's suspension of federal grading activity, responsible groups within the industry will make every effort to resolve their differences in order to propose a generally acceptable plan for the Department's consideration."

The First Cash dividend since 1948 was announced by Armour and Company, Chicago, this week as William Wood Prince, president, disclosed that the company's net earnings during the 1959 fiscal year amounted to an estimated \$14,000,000, an increase of nearly 152 per cent over the 1958 profit. The Armour board of directors, meeting December 3, declared a quarterly cash dividend of 30¢ a share, plus a special dividend of 1/40th of a share of capital stock of International Packers, Ltd., for each share of Armour common according to the principles of distribution of the shares held by the voting trust, both payable January 15 to stockholders of record on December 21. The estimated net earnings of \$14,000,000, or \$2.73 per share, are exclusive of charges to surplus with respect to plant closings and certain property adjustments and are subject to final audit, Prince said. The 1958 profit amounted to \$5,560,000, or \$1.08 per share. The Armour foods division and Armour chemical industries contributed to the improvement, Prince noted. Working capital increased more than \$10,000,000 during the fiscal year. The Armour annual report to shareholders will be released about January 15.

The Cattle and beef industry is taking steps to join with other food industries to emphasize their continued efforts to insure the wholesomeness of the nation's food supply. The announcement followed the 15th annual meeting of the Cattle and Beef Industry Committee in Chicago this week. The meeting was called by G. R. (Jack) Milburn, president of the American National Cattlemen's Association. Attending were top officers of groups representing the producing, feeding, processing, retailing and research segments of the beef cattle industry. The three principal packer trade associations were represented by Aled P. Davies, vice president of the American

[Continued on page 27]

Exhibit Space for the 14th annual meeting of the Western States Meat Packers Association is "going fast," E. Floyd Forbes, president and general manager, has announced. The convention is set for Wednesday through Saturday, February 17-20, at the Sheraton-Palace Hotel, San Francisco.

Swift Perfects Electrical Stunning for Hogs



THE first hog slaughtering and pre-dressing layout designed specifically to meet the requirements of electrical stunning has been in operation since August at the Sperry & Barnes Co. plant in New Haven, Conn. The New England organization is a division of Swift & Company.

Interested meat packers, government officials and research workers viewed the operations there during a three-day open house held November 17 through 19. Slaughtering and dressing were performed by regular employes under normal conditions at the rate of 300 head per hour during the open house.

The group of visitors was welcomed to the plant by R. W. Record, vice president of Swift, and Dick Halcomb, manager of Sperry & Barnes. Record observed that the New Haven installation is the outgrowth of experience gained with electrical stunning at Swift's Nashville plant (see the NP of June 13, 1959 for details) and the accumulated results of experiments carried on for more than 20 years. The technique employed at the Sperry & Barnes plant will be adopted in 12 other Swift hog dressing units by January 1, and will be installed in all hog dressing operations by July 1, 1960, the deadline for compliance with the new federal humane slaughter law.

In response to a question, Record said that the prone bleeding conveyor in use at New Haven had been installed specifically to permit experimentation in rapid sticking and bleeding of the hog, and was not installed to lessen the incidence of ham bruising. However, Swift is evaluating prone bleeding to determine whether the technique can be justified in terms of savings achieved through a reduction in internally-bruised hams.

The limited data available now indicate that prone bleeding does materially reduce external bruising and in all probability, internal bruising. However, more tests are needed to confirm the latter hypothesis, according to Record. Whether or not Swift will install prone bleeding facilities in its other units will be decided on the basis of economics for each plant. In repeating his first statement that the prone conveyor was installed to telescope the stun, stick and bleed interval, Record said that the conveyor eliminates several seconds which would be needed to hang off the stunned animal. Since the interval between stun and stick should not exceed 10 seconds, these saved seconds are critical, he observed.

Electrical stunning builds internal pressure within the animal's circulatory system which, unless relieved by the bleeding incision, tends to induce hemorrhaging in the hog's lungs.

Record introduced members of the Swift research team who helped to perfect the tools and methods used in the electrical stunning technique: C. W. Vorreiter, head of the industrial engineering division of the ge-

TOP: Photo shows squeeze section of the restrainer in hold position. The hinged pad (right) comes up and under the hog, while the pad at left moves slightly upward. **BOTTOM:** Hog in restrainer (feet off belt) is being stunned, while immobile animal which has rolled down onto the bleeding conveyor is positioned for sticking operation by employ-

eral superintendent's office; J. E. Sauvage of that division, and J. W. Dillehay, veterinary division, research laboratories, all of Chicago.

Sauvage explained some of the features of the Swift equipment (patented) which is being made available to the industry through licensed manufacturers.

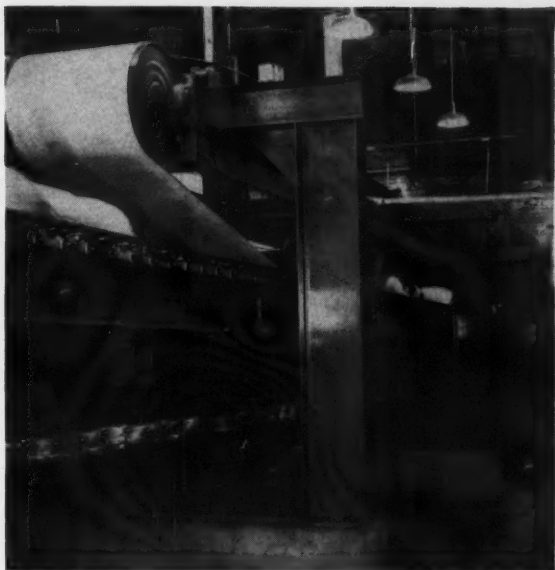
The design of the restraining chute is such that one air-powered (60 psi.) hinged and padded restrainer wall swings both inward and upward at about a 45° angle rather than straight sidewise. This action, plus some lift in the other padded section, raises the hog from the conveyor and holds him by the lower half of his body. Experiments proved that holding the hog with a straight sidewise squeeze compressed the chest cavity and resulted in more frequent and more massive hemorrhaging in the lungs. The squeeze conveyor is being made available to the industry by The Power Transmission Equipment Co. of Chicago.

EQUIPMENT: Sauvage described some of the features of the electrical control box and current applicator. The control box uses 110-volt, 60-cycle alternating current and delivers a 1,000-milliamper current of fixed voltage. The box is so wired that there is no possibility of delivering high voltage to the animal and it is self grounding. Sauvage claimed that in one instance he restrained a hog with one hand while applying the applicator with the other and experienced no sensation of shock.

The box has a timer which is pre-set for different intervals for different weights of hogs. For light hogs, i.e., 150 to 350 lbs., the recommended period of application is one second, while for heavy hogs of 500 to 700 lbs. the interval is four seconds. The control box being made available to the industry, along with the applicator, by the Great Lakes Stamp Manufacturing Co., Chicago, has one timer, although the original experimental model had two control knobs.

The applicator is a "T" shaped unit with a 3.25-in. head. The two contacts consist of grouped needles and these can be replaced easily when they become dull. At the Sperry & Barnes plant the sets of needles are replaced about once a month, according to Sauvage. The needle base is 0.75 in. in diameter. The overall length of the applicator is 17 in. and it is light in weight.

The applicator head is spring mounted to the shaft and must be depressed before current will flow to the



HOGS bleed for four minutes on hold-down conveyor.

contacts. This is an additional safety precaution engineered into the unit, according to Sauvage.

The handle has two control buttons. By pressing on the first, the applicator operator activates the squeeze restrainer which holds the hog. At the end of the electrical output interval, the restrainer is released automatically, causing the hog to fall onto the takeaway conveyor. By eliminating the need for releasing the squeeze pad manually, critical time is saved in the stun-to-stick cycle, noted Sauvage. He claimed that all hogs are stuck within about five seconds of stunning. The second button permits the operator to release the squeeze pad at will if the need for such release should arise, Sauvage explained.

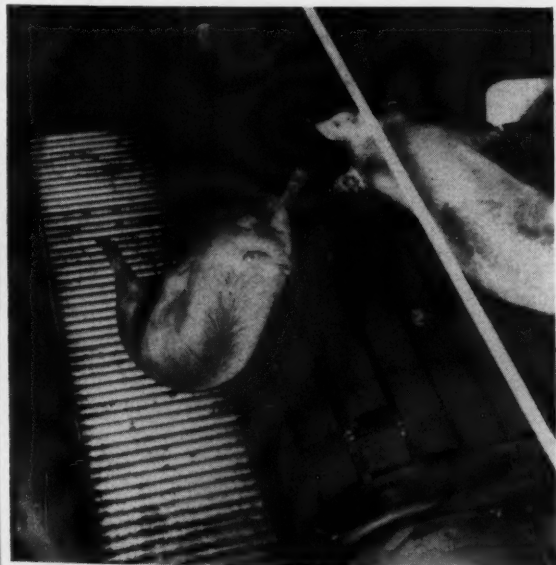
Dr. Dillehay told the group that the stunning technique yields hemorrhage-free lungs in as high as 85 per cent of the animals. He commented that the MID inspectors report that the degree of hemorrhaging found presents no inspection problem. He said that the electrical stunning equipment has been used on sheep with little evidence of lung hemorrhaging or any other bodily damage.

When asked about possible damage to the loin or ham sections of the hog, Sauvage observed that some damage had been noted in these two cuts in the first work done on electrical stunning, but that this difficulty was traced to the current and type of equipment employed and eliminated as the stunning technique was perfected by the company.

THE OPERATION: At the Sperry & Barnes plant the hogs are driven into a triangular holding pen equipped with steps. A hog will walk up steps much more readily than he will walk up an incline, according to Sauvage. The pen feeds into the two-section restraining conveyor. The drover operates a shutoff gate separating the pen and conveyor.

The first section of this conveyor is a chute 17 in. wide, 36 in. high and 13 ft. in length. It is equipped with slideaway settings with which the width can be increased to 24 in. and also has a trap door. Further installations will have the same general overall dimensions.

bled hogs are discharged on a short roller conveyor which carries them to the conventional scalding tub.



sions, but will be 6 in. wide at the bottom and the walls will flare outward to form a "V" shape. This will confine the hog and, at the same time, will prevent him from climbing the walls in trying to turn within the chute. However, the present chute has handled the normal range of large to small hogs slaughtered at the New Haven plant.

The bottom of the chute is carborundum-impregnated flooring while two bars run longitudinally along the top to prevent the hogs from trying to leap out. At four points along these bars pieces of metal chain hang down and make contact with the hog as he moves. The chains are connected to a six-volt automobile transformer and current can be turned on in each one through four buttons mounted within easy reach of the applicator operator. If a hog balks in moving forward in the chute, the operator touches the appropriate button and the hog gets a slight shock for encouragement.

Dr. Dillehay observed that the voltage administered through the chains is much less than is used in standard prod poles. He also commented that excessive electrical prodding tends to exaggerate lung hemorrhaging.

The hog enters the first section of the restraining conveyor through a one-way swing door with an 8 in. opening. The opening allows the hog to see what is ahead and encourages him to enter. Once he is inside he cannot back out and the electrical chains move him forward onto the conveyor belt. The restraining section is slightly wider than the initial chute which encourages the hog to move forward by giving him the impression he is nearing an escape outlet.

As the belt carries the hog toward the discharge end of the restrainer, the operator presses his applicator control button, which activates the padded restrainer sides and holds the hog firmly in position for the actual stunning period.

The operator places the contacts on the pate section of the head, i.e., slightly above the eyes and between the ears. The pressure of the applicator head on the hog's pate closes the circuit and activates the timer. Upon reaching the end of the pre-set stunning period, the control box automatically releases the hog which falls limp and insensible on the conveyor belt. This belt, moving at 160 ft. per minute, quickly discharges the hog on the 2 ft. section of roller conveyor which deposits the hog on the first slats of the bleeding conveyor.

The sticker moves the hog into position so that his



PACKER VISITORS on dressing floor roof are Archie Kuehn, Dubuque Packing Co., Dubuque; John Dunaiski, Elliott Packing Co., Duluth; Marvin Rheem, Dubuque Packing Co.; H. A. Elliott, Elliott Packing Co., and U. R. Olsen, The Wm. Schluderberg-T. J. Kurlde Co., Baltimore, Md.



HOSTS at the hog stunning demonstration were: Dick Halcomb, manager, Sperry & Barnes Co.; C. W. Vorreiter, head of the superintendent's industrial engineering division; R. W. Record, vice president; J. E. Sauvage, industrial engineering division, and Dr. J. W. Dillehay, veterinary division, research laboratories, all of Swift.

shoulder rests at the depressed section of the conveyor and then makes the incision. The depressed section supports the jaw and head on a plane slightly lower than the rest of the hog's body to aid in bleeding. The time lapse between stun and stick is about five seconds, according to Sauvage.

BLEEDING: The slat conveyor carries the hog under the counterweighted hold-down belt. The conveyor, which is 57½ ft. long, allows the animals to bleed for four minutes. All the blood flows into a stainless steel trough under the shoulder section and is pumped to the dry rendering department.

The bled hogs are discharged onto a decline roller conveyor that deposits them in the scalding tub. From this point onward the hog is dressed by conventional dressing methods.

The installation at the Swift New Haven unit was made by the plant engineering department under J. W. Carney, chief plant engineer, in cooperation with the production department, under plant superintendent M. J. Coad. The decision to install the electrical stunning system was made in April and by August the system was in operation, reported Halcomb. The changeover from conventional shackling and sticking to the new method was made with no loss of time, according to officials at Sperry & Barnes.

Total cost of the installation, including reinforcement of the floor to support the weight of the prone bleeding conveyor, was \$33,000.

In post-demonstration discussion, Sauvage observed that both the applicator operator and the sticker were new at their jobs. The applicator operator was actually trained in about 45 minutes, although he became more proficient as he gained a sense of timing.

In a general discussion of possible economies to be gained through use of the system, it was pointed out that the situation would vary for each plant. However, in most instances the system would not reduce manpower requirements. Halcomb said that the setup saved half a man at the Sperry & Barnes plant.

Sauvage noted that the method and equipment could be employed in smaller plants where jobs would be combined without increasing the time between stun and stick. For example, one man might drive the hogs and stun them, while another might stick them and attend the scalding vat and dehairing machine. With

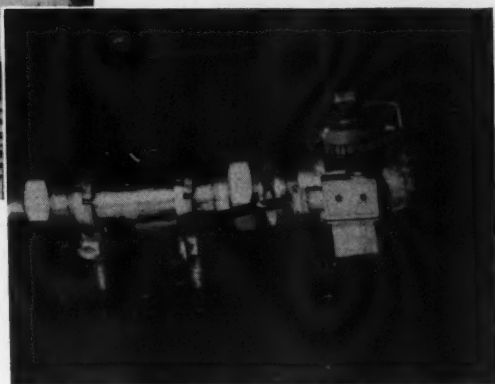
[Continued on page 31]

Faster Stuffing, Easier Cleanup Are Advantages Of Food Pump At Detroit Plant



ABOVE: Sausage maker Stanley Poth (at right) watches the stuffing operation with the food pump at Spencer plant.

RIGHT: When the stuffing cock is opened, a metal plate attached to the cock glides over the micro switch mounted to the side of the stuffing cock, starting the food pump's electric motor. System is used to handle smooth emulsion products.



A FASTER stuffing operation and a quicker and easier clean-up are reported advantages of a food pump stuffer installed at Spencer Inc., Detroit. One of the first sausage kitchens to install a food pump for this phase of sausage manufacturing, the company is highly pleased with the performance of the unit, according to Ted Spencer, president of the firm.

The pump is used to handle smooth emulsion products, principally frankfurters. Previously this operation, which starts at 6:00 a.m.,

was finished by 12:00 noon. Now the same operation is completed by 10:00 a.m., saving two hours of stuffing crew time which normally employs three operators. The stuffing machine easily feeds strands for three Ty Linker machines. Stanley Poth, a sausage maker at the plant, estimates that it could supply five linking machines of this type.

The main advantage of the system is the elimination of down time required to fill the conventional stuffer with emulsion. With the food pump technique, the feed hopper

charging is virtually a continuous operation, Poth observes.

The stuffing system employed at the Spencer plant has four component parts: a stainless steel charging bucket, holding about 400 lbs. of product, manufactured by St. John & Co., Chicago; a stainless steel hopper that holds 1.5 bucket charges; a stainless food pump made by Waukesha Foundry Co., Waukesha, Wis., and a micro switch equipped stuffing cock connected to a stainless steel discharge pipe.

After batching, the fresh meats are ground with a Dippel two-plate Matador grinder and emulsified in a Boss Chop Cut and a Griffith Mince Master. The last unit discharges the super-fine emulsion into the bucket which is lifted by a 0.5-ton Cargo Lift electrical hoist and transported on an overhead I-beam to the charging hopper.

After the first charge is dumped into the stainless hopper, the subsequent emulsion charges are dumped on top of the emulsion in the hopper. The hopper is of a height that the level of emulsion within it is readily apparent to the stuffer. The diameter of the hopper's mouth is considerably greater than the dia-

[Continued on page 31]



CLEANUP employe holds head of the food pump which is secured to pump by wing nuts laying directly below the unit.

MID Says It Must Be Weighed in Label Control

IT ISN'T easy, either, for the Meat Inspection Division, U. S. Department of Agriculture, to discover what consumers expect of a meat food product, but "consumer expectancy" must be considered in the MID label control program to protect consumers against adulteration and misleading labels and packers against unfair competition by persons who might foist inferior products on the public to the detriment of the entire industry, according to Dr. C. H. Pals, acting director of the division.

Dr. Pals explained the MID's concept of "consumer expectancy" and described its assiduous efforts to determine what the consumer expects in response to a letter from John A. Killick, executive secretary of the National Independent Meat Packers Association.

Killick had asked the MID to elaborate on "consumer expectancy" as used in a paragraph in the MID "Summary of Activities" for 1959, which reads: "A number of new meat food products were developed during the year. This required the establishment of standards of composition consistent with consumer expectancy before the labels could be approved." (Many standards never are published. See boxed item.)

Noting that the meat industry spends millions of dollars to develop, promote and advertise meat products that it hopes the buying public, the consumer, "expects—and will buy," Killick said: "If the Department has discovered some infallible formula and can tell us precisely what it is that the consumer expects, then it would appear that this expenditure has been unnecessary."

The NIMPA executive secretary pointed out that much of the technical progress in the industry—the artery curing of hams, for example—"had not been expected by any consumer" but enabled the industry to move an undreamed of volume of products from farm to table. He expressed the fear that a concept of consumer expectancy might impede progress.

"What standards and criteria are used by the Department to determine just what it is that some otherwise unidentified consumer 'expects?'" Killick asked. "Is this a

consumer in Louisiana where highly seasoned and rich foods might be commonplace, or a consumer in Maine where the identical product might prove unpalatable? Does a

More About Standards

False and deceptive labeling is prohibited by the Meat Inspection Act, which requires the USDA to approve the labels for meat and meat food products in interstate commerce. The USDA's authority to issue standards of composition for meat food products stems from its label control function.

When a processor seeks MID approval for a label for a new meat food product, the formula for that product also must be approved in the negotiations between the individual processor and the MID, Dr. Pals explained to the NP in further amplification of the subject broached by NIMPA. That "standard of composition" must be adhered to by the processor unless and until it is amended. A great many such standards never are announced publicly but are used for the guidance of the MID inspector supervising the production. The MID has never published regulations covering baby food, for example, Dr. Pals commented.

Regulations covering standards of composition, such as those in parts 17 and 28 of the Meat Inspection Regulations, are issued only when a substantial volume of a particular product or class of products is achieved. Even then, Dr. Pals emphasized, the MID does not attempt to write "recipes" but allows great flexibility to processors. The regulations merely specify minimum meat content and, in some cases, maximum levels of ingredients such as extenders, cheek meat, fat, chemical additives, etc. Section 17(30) of the regulations covering meat stews, for example, specifies a minimum content of 25 per cent meat but does not mention any other ingredients, such as potatoes, carrots, onions, peas, etc., that might be added.

10-year-old consumer 'expect' something that an octogenarian might not be able to digest?"

"NO MAGIC FORMULA:" The MID has no "magic formula," Dr. Pals replied. He explained: "An effective label control program is dependent upon the development of standards of composition for each meat food product before labels are approved for use. Our standards of composition are designed to identify minimum meat content, regulate the use of additives, including chemicals, and limit the amount of water and extenders. For some meat food products the kind of meat is prescribed and certain types of meat and meat by-products are limited. These are published in the Meat Inspection Regulations. No doubt you are familiar with parts 17 and 28 of the regulations.

"Standards of composition serve a twofold purpose. They protect the consumer against adulteration and the use of false and deceptive labeling, and they protect the meat processor against unfair practices.

"The standards must, of course, be consistent with consumer expectancy. I can assure you that we have no magic formula for identifying consumer expectancy. The responsibilities that attach to establishing standards of composition for food are very exacting and frequently difficult to discharge. We have, however, through the years developed techniques which have proved quite adequate and satisfactory as evidenced by the small number of consumer and packer complaints which we receive.

"Packers generally are well aware of the protection that standards of composition afford against unfair trade practices. Through the years, they have frequently encouraged us to be more restrictive in our standards for certain meat food products. Classical examples are lard, beef and gravy, tripe with milk, barbecued meat and potted meat food products and deviled meat food products. In several instances, packer groups have requested that we be more restrictive than we have been able to justify.

"In identifying consumer expectancy for a food article, all sources of information are consulted and evaluated. These include historical

[Continued on page 52]



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THE NATIONAL PROVISIONER, DECEMBER 5, 1959

NLSMB Scans Research, Promotional Activities At Semi-Annual Meeting

A review of the activities of the National Life Stock and Meat Board, Chicago, at its recent semi-annual meeting in Norfolk, Neb., revealed the fact that 13 research projects are currently underway at leading universities, hospitals and medical centers, bringing the total number of grants-in-aid provided by the Board since its inception to 214.

At the meeting, representatives of all branches of the livestock and

meat industry—meat packing, farming and ranching, livestock marketing, meat retailing, etc.—heard M. O. Cullen, assistant general manager of the Board, explain the importance of research in improving markets for meat products.

"The Board's second research project, a three-year study financed in part of Meat Board grants-in-aid at the University of Rochester, 1924-27, proved that liver has a place in the curing of pernicious anemia and in blood regeneration," he said. "This established the place of liver in the human diet and made an essential

food item out of a product formerly considered almost worthless.

"If the establishment of that one fact, as a result of findings from Board funds, was worth only 10¢ a pound on all the liver produced and consumed in the United States in 1959, it is worth \$56,000,000 to the industry."

Reviewed at the semi-annual meeting was the Board's program of research, education, information and promotion in the interest of beef, pork, veal, lamb and lard. Displayed and discussed were the various materials being used in current pork promotion campaigns and the "Give Meat for Christmas" promotion (posters, stickers, streamers, etc.).

Also reviewed were other promotional materials and activities designed to move meat into general consumption: charts, kits, textbooks and recipe books, lecture-demonstrations, motion pictures, television-radio and frequent clinics conducted at colleges and universities throughout the United States.

Hormel Board Proposes Two-for-One Stock Split

A two-for-one split of the common stock of Geo. A. Hormel & Co., Austin, Minn., has been recommended by the Hormel board of directors, which will submit the proposal to shareholders at the company's annual meeting on December 22. H. H. Corey, chairman of the board, announced.

The directors also voted a cash dividend of 35¢ a share, payable February 15 to stock of record on January 29, if the split is approved. This would be a 12 per cent increase over the 62½¢ dividend rate that the company has been paying on present shares of common stock.

Outstanding common stock, now 562,650 shares, would be increased to 1,125,300 shares if the split is approved, and par value would be cut from \$15 to \$7.50 a share. The board proposed that authorized common stock be increased from the present 600,000 shares to a total of 1,300,000 shares.

The directors also voted to redeem outstanding 6 per cent preferred stock at \$105 a share, plus any accrued dividends to the date of redemption on February 15, 1960, chairman Corey announced.

Financial Notes

The board of directors of Swift & Company, Chicago, has declared a quarterly dividend of 40¢ a share payable January 1, 1960, to shareholders of record on December 7.



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Strike Against Wilson Enters Second Month With No End in Sight

The strike of the United Packinghouse Workers of America, AFL-CIO, at seven Wilson & Co. plants in six cities began its second month on December 3 with no settlement in sight.

The company has warned striking workers that they risk being replaced unless they return to their jobs. "The time has come when we must resume full production at our plants as quickly as possible, and in order to do so, we must fill all vacant jobs," Wilson vice president John L. Cockrill said in a letter sent to all production and maintenance employees at the struck plants.

Cockrill said striking employees had lost more than \$500 each in wages by the end of last week, the equivalent of 25¢ an hour for an entire year. "In contrast to this loss that can never be regained," he continued, "the hourly employees at our Denver plant have been working without interruption and without loss of 1¢ in wages while a new contract has been negotiated with the Amalgamated Meat Cutters and Butcher Workmen of North America. The manner in which this Denver contract was negotiated is further evidence of the ability of the company to work harmoniously with unions which have responsible leadership."

The offer made by Wilson to the national officers of the UPWA on September 3 was "fully equal" to the total value of wages and benefits of the contract just concluded at Denver, Cockrill told the strikers.

Ralph Helstein, UPWA president, said that Wilson has made no offer to his union like that of the Denver agreement but rather "has refused to negotiate" since October 29. He indicated that a contract like the pattern-setting Armour and Company agreement or the Swift & Company pact would be acceptable to the UPWA. Helstein said the strike has cut Wilson's production volume to about \$4,000,000 weekly from \$14,000,000.

According to Cockrill, more than 75 per cent of Wilson employees at the Los Angeles plant were back on the job last week and the Memphis plant was nearing full production with 80 per cent of the normal work force. All plants have continued to operate during the strike.

The company obtained a temporary injunction against UPWA Local 3 at Cedar Rapids, Ia., this week, prohibiting mass picketing and in-

timidation of employees. Similar orders were obtained earlier in Memphis and Albert Lea, Minn.


Wilson contends that the "real objective" of the strike is the dismissal of company lawsuits and the reinstatement of 17 Cedar Rapids employees discharged because of alleged sabotaging of ham processing operations. The UPWA could enter into a new contract by giving the company some binding assurance that lawless acts "will not be repeated" and by submitting reasonable proposals, "omitting all demands which seek to usurp management prerogatives," Wilson says.

U.S. Imports Of Plain Quality Meat May Be 6 Times '57 Level

The U. S. Department of Agriculture has indicated that imports of low-grade meats in 1959 may be almost six times the 1957 level.

Imports of so-called manufacturing meat came to about 105,000,000 lbs. in 1957 and 444,000,000 lbs. in 1958. This year the total may be more than 600,000,000 lbs., according to USDA estimates.

Most of the imports come from Australia, New Zealand, Argentina, Mexico, Ireland, Brazil and Canada, the USDA report noted.



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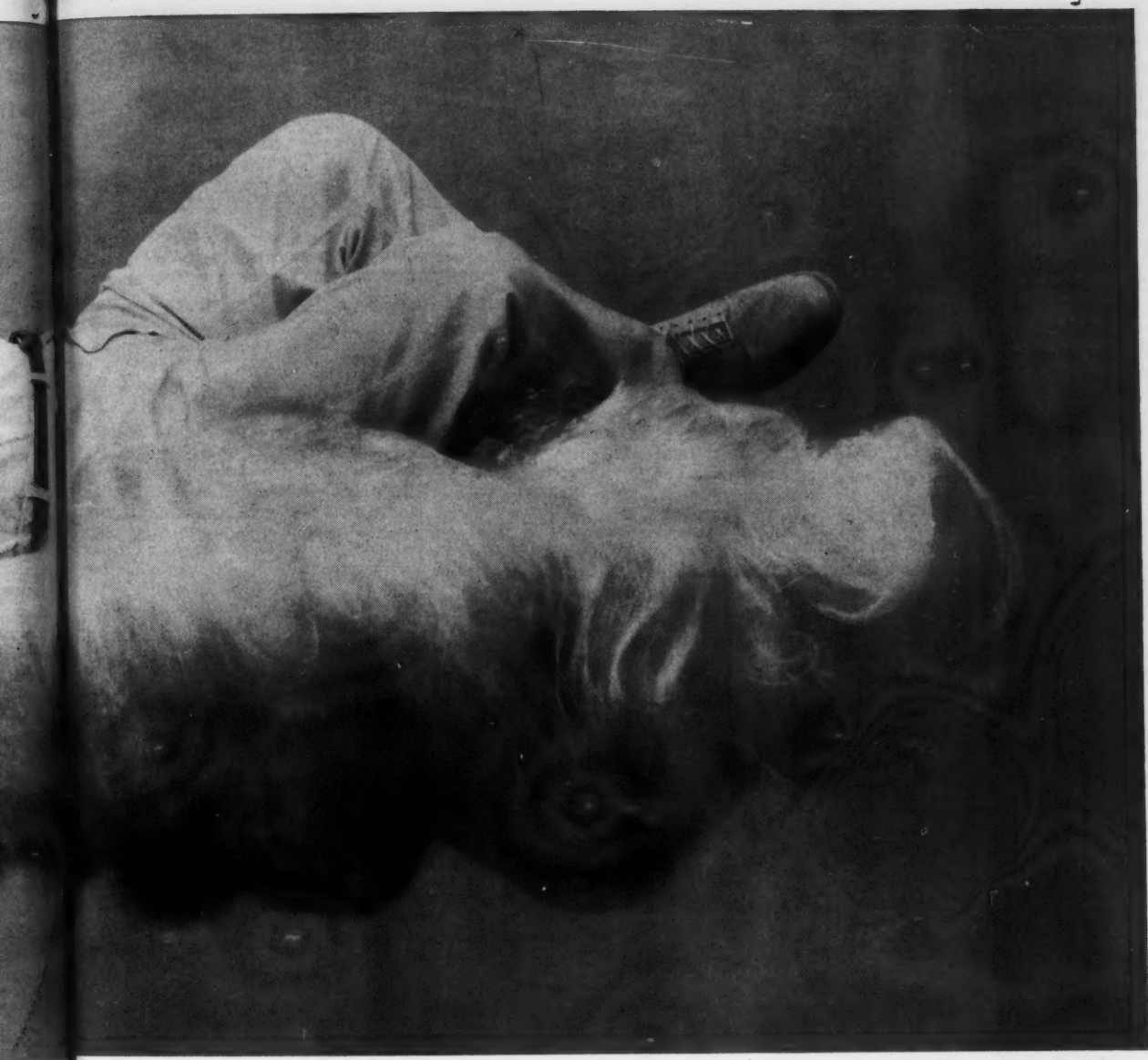


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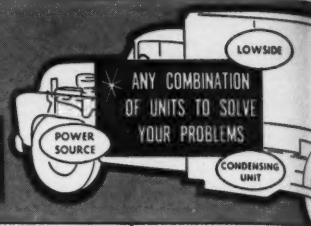
performance, moisture escape needed to minimize sliming and mold, and has the characteristic of remaining flat and smooth. Result—better product appearance to help you increase sales. We offer a complete service to assist you and demonstrate how AVISCO cellophane, plain or printed, will answer your requirements better and more economically than any other packaging material. Phone or write us for an appointment with our representative or a selected cellophane converter specializing in your field.



FILM DIVISION, 1617 PENNSYLVANIA BOULEVARD, PHILADELPHIA 3, PENNSYLVANIA

THE NATIONAL PROVISIONER, DECEMBER 5, 1959

KOLD-HOLD® TRUCK REFRIGERATION



MARK
mechanical

CROWN
hydraulic

HAYCO
retail milk

CREST
packaged condensing unit

BLOWERS
hi and low temp

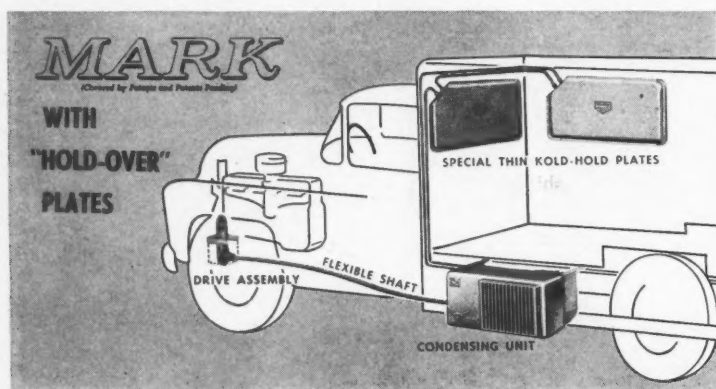
PLATES
quick action and hold-over

FIELD-PROVEN DEPENDABILITY you can count on!

The performance records of thousands of KOLD-HOLD units in service are proof of the superiority of truck refrigeration systems tailored to specific jobs. Rugged durability built into each component of a KOLD-HOLD system plus a complete line of drives, condensing units and low sides from which to choose the right equipment pays off in more refrigeration and less maintenance.

KOLD-HOLD equipment is backed by a full year warranty against defects in material or workmanship . . . further assurance that when you invest in KOLD-HOLD refrigeration you can be sure of all the refrigeration you need, every day that your truck is in service.

The KOLD-HOLD man in your area will be happy to help plan for better product protection and profits through KOLD-HOLD refrigeration. Call on him.

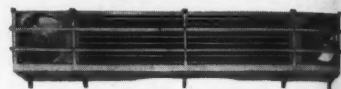


This is one of the many systems available in the complete KOLD-HOLD line. It is recommended for meat, milk, ice cube, frozen food and ice cream trucks or any trucks which require body temperatures from -10° to $+60^{\circ}$.

Power is transmitted from the truck engine through a heavy duty flexible shaft and cushioning electric clutch to the condensing unit. This method of power transmission, proved in many automotive applications, is simple and trouble-free. It provides top efficiency with minimum maintenance.

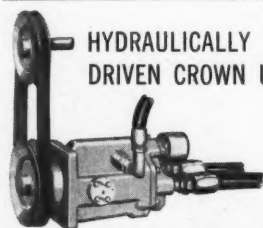
The MARK condensing unit features exceptionally high efficiency, rugged durability and economical maintenance. Design and construction features include: "swing down design" which exposes operating parts for servicing; inherently protected motor prevents motor burn-up and has advantage of automatic reset in case of motor "cutouts"; rubber-mounted heavy-duty jackshaft with heavy duty ball bearings; rugged aircraft type frame construction; corrosion resistant finish; and totally enclosed unit construction.

KOLD-HOLD "hold-over" plates are combined with the MARK condensing unit in this system to make it ideal for relatively short routes with frequent stops. These streamlined plates give maximum refrigeration through full eutectic capacity and extremely effective air flow. Internal fins spread heat absorption qualities over the entire surface areas of both sides of the plates. Patented perimeter freezing permits complete filling of the plates without danger of strain on the seams during freezing.



LOW-TEMP BLOWER

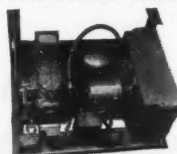
The advanced design of the KOLD-HOLD SUPER "50" Blower offers important advantages over conventional types of blowers. Its "Ribbon" design gives more load and aisle space. The two fans are positioned to direct the air around the load to envelop your product in a protective blanket of cold. The SUPER "50" represents the ultimate in load protection for truck bodies.



HYDRAULICALLY DRIVEN CROWN UNITS

The CROWN hydraulic system drives the condensing unit at a constant speed. This provides constant load protection at engine idling speeds as well as on the road. Power is derived from the truck engine and transmitted through a constant volume hydraulic pump to a hydraulic motor which drives the condensing unit.

PACKAGED CONDENSING UNIT



This KOLD-HOLD unit is a complete high-side ready for installation and use in freezing "hold-over" plates. It features

easy installation and servicing. Plugs into electrical outlet to freeze plates in truck or "stand-by" or over night.

WRITE TODAY FOR
FREE CATALOG NO. 58

KOLD-HOLD®

division

Tranter Manufacturing, inc.

200 E. Hazel St.

Lansing 9, Michigan

Robinson Says Irradiated Foods Offer No Danger

In a recent report on the promises and problems of irradiated foods, Dr. H. E. Robinson of the research department of Swift & Company, Chicago, states he is not convinced that irradiated foods, even in their early stages of development, offer any danger to human beings.

The U. S. Army's recent decision to defer action on the use of atomic irradiation as a food preservative because of apparent damage done to laboratory animals which were fed irradiated foods (see *THE NATIONAL PROVISIONER*, November 7, 1959, page 44) has focused new attention on how the peaceful atom eventually may figure in everyday nutrition.

Dr. Robinson suggests that the level of irradiation used in food is so low as to have no significance when compared to: 1) radioactive atoms normal to the human diet, 2) ionizing radiation regularly encountered in therapeutic and diagnostic x-rays and 3) the constant bombardment of the earth and its inhabitants by cosmic rays.

But even if food irradiation eventually is found to be safe, Dr. Robinson concedes that the atomic process still will have to overcome a number of other problems.

One of these is the way irradiation impairs flavor. Thus, while the taste of oysters and shrimp is unchanged, irradiated beef ordinarily develops a strong off-flavor. Research at the University of Michigan suggests, however, that compounds derived from the tomato may be added to irradiated beef to assure true flavor.

The taste question is particularly tricky, Dr. Robinson notes, because an inexperienced person will not detect impairment on first exposure. It comes with time, however, and "once a sensitivity . . . has been developed, the off-flavor becomes objectionable," he explains.

It is also apparent that irradiation is not in itself a complete answer to the question of food preservation, Dr. Robinson observes. In "sterilizing," for instance, irradiation doses do not stop enzymes. Due to the unchecked enzyme action, irradiated foods continue to reveal changes in flavor and appearance just as any food normally does in the course of time.

Food irradiation is measured in terms of the amount of radiation energy absorbed by the food. The unit of measurement is the "rad" which serves to indicate an energy absorption of 100 ergs per gram.

Although valuable progress has

been made in harnessing atomic energy for food preservation, Dr. Robinson notes, only a beginning has been made. "It is clear that much more basic research needs to be done in order to establish radiation preservation as a workable food process," the Swift & Company scientist concludes.

Report Points to Aid in Detecting Food Additives

Radioisotopes and nuclear techniques, because of their extreme sensitivity and unique ability to trace materials through complicated biological systems, may contribute substantially to solution of processors' problems in meeting public health standards, according to a report published by the Atomic Energy Commission.

The report, prepared by Dr. John H. Rust of the Massachusetts Institute of Technology, indicates that the methods could provide rapid, precise means for detecting residues of insecticides, weed killers, fumigants, food additives and numerous other agricultural and food processing chemicals.

"Expanding the Utilization of Radioisotopes and Nuclear Techniques in Food Toxicology and Processing" is the title of the report (order AECU-4327), which is available for 75¢ from the Office of Technical Services, Department of Commerce, Washington 25, D. C.

Iowa State Association May Bring Total to 25

Another state association of meat packers was expected to be formed in Iowa this weekend, bringing the total of state packer organizations to about 25.

Lester B. Bookey, president of Des Moines Packing Co., and Lloyd L. Needham, president of Sioux City Dressed Pork Co., were among leaders who arranged a December 5 Des Moines meeting of Iowa packers to consider organizing an association.

Closer Look at Law Urged in Wake of Cranberries

Senator Clifford P. Case (R-N. J.) of the Senate interstate commerce committee has urged that effective steps be taken to determine whether existing law is too rigid in requiring the government, as in the case of tainted cranberries, to take all produce off the market. Whether the absence of uniformity of standards between various agencies is proper also should be determined, the New Jersey senator said.

Guarding Food Safety

[Continued from page 15]

Meat Institute; John Killick, executive secretary of the National Independent Meat Packers Association, and L. Blaine Liljenquist, vice president of the Western States Meat Packers Association. Noting that without the use of scientific and technical advances the nation could not enjoy its abundant food supply, the group reaffirmed the industry's deep sense of responsibility in continuing to provide safe food.

The group agreed on four steps: "1) Collect and disseminate the wealth of existing scientific and technical information to substantiate the wholesomeness of meat and meat food products. 2) Encourage farmers and ranchers to continue to employ approved practices in the use of chemicals. (Improper use of a chemical weed killer by some cranberry growers resulted in the Food and Drug Administration action that disrupted marketing at the height of the cranberry season just before Thanksgiving.) 3) Assist the U. S. Department of Agriculture in strengthening its research and meat inspection services. (The group noted that comprehensive meat inspection on a national scale has assured a steady, wholesome meat supply since 1906.) 4) Work for closer coordination between various activities involved in research and control of food production."

A special steering committee was named to work closely with all agencies and organizations in the food industry. Chairman is rancher Albert K. Mitchell of Albert, N. M., and secretary is Carl F. Neumann, general manager of the National Live Stock and Meat Board, Chicago. Aled Davies will represent the meat packing industry on the committee.

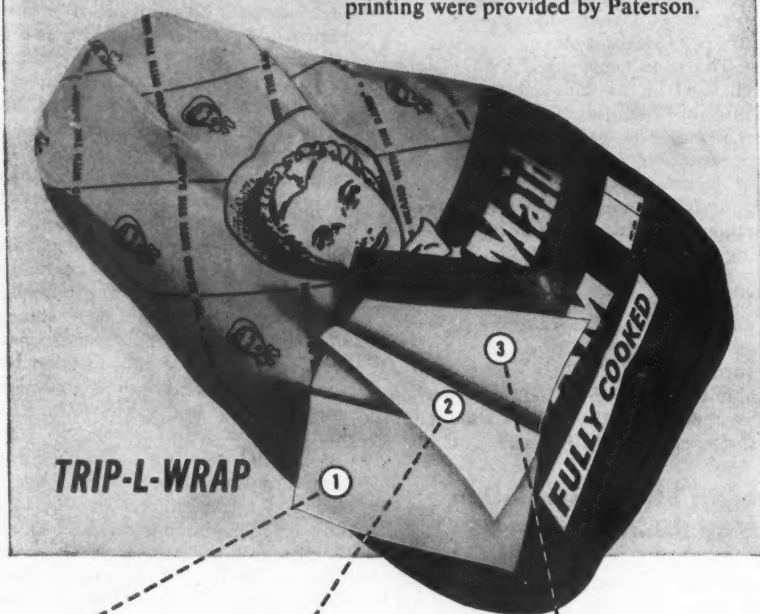
More Pesticide Research Is Urged by USDA Group

Immediate expansion of the pesticide research program because of increasing problems was urged by the agricultural research policy committee of the U. S. Department of Agriculture at the committee's annual meeting last week.

The group's discussions of the use of chemicals in farming and associated operations pointed up problems ranging from fertilizers applied in granular, liquid and spray form through a long list of pesticides, plant growth regulators, hormones, antibiotics, feed additives, pharmaceuticals and other compounds that are used to protect and produce both crops and livestock.

Yankee Maid

Yankee Maid hams, from Bernard S. Pincus Co., Philadelphia, appear on store counters in immaculate, fresh yellow and red Paterson Trip-L-Wraps. These attractive wraps with their purity protection and grease and moisture resistance give a premium appearance to a premium product. Design and printing were provided by Paterson.



① The outside layer of Patapar® Luster Parchment has high wet strength and grease resistance. Its surface is especially suited for printing bright colors and eye-catching designs. Furthermore, it's available with a special Paterson coating if a brilliant and glossy surface is desired.

② The snowy middle sheet of Paterson Sorb-Pak soaks up any moisture or grease that gets around the inner wrap... yet remains invisible... will not show discoloration.

③ The inner wrap is a grease-proof barrier of Patapar Vegetable Parchment. No unattractive stains will be visible here when the ham is unwrapped.

**TRIP-L-WRAP... 3 protective layers,
smart looking, pure, easy to use**

These layers are attached at one edge for easy wrapping. And, for your best economy, Trip-L-Wrap is designed and printed to your specifications by experts right at the Paterson plant.

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Nutrition Report Decries Furor Over Cholesterol

Citing exaggerated public concern over the question of human cholesterol consumption, the annual report of the Nutrition Foundation, New York City, prepared by its executive director, Dr. C. G. King, deplores any tendency to relinquish "the health values and other advantages derived from regular and balanced use of animal-protein foods (meat, milk, poultry, eggs and fish)."

If over-dramatized accounts based on very limited or distorted information should result in discounting these advantages, Dr. King points out, it would represent a serious backward trend.

The bio-chemist explains that early fears about normal cholesterol consumption have had less acceptance since it has become generally recognized that the quantities of cholesterol formed and regulated normally in the body are much greater than the quantities commonly found pre-formed in foods.

On the subject of fat intake, Dr. King agrees that "public and medical interest in cholesterol has developed almost explosively." He suggests, however, that a reasonable diet might include fat in the range of 25 to 40 per cent of total calories if balanced in all respects.

He cautions against misinterpretation of current reports, pointing out that there is abundant evidence that the body can burn fairly large quantities of the saturated acids as sources of energy without difficulty. He says "the point, so far as present evidence goes, is to avoid extremes or dietary faddism."

"Research is currently intensive to find more complete evidence about the kinds and quantities of fat and other nutrients that will be closest to forming ideal diets. Cholesterol studies are clearly valuable, but they represent only a part of the picture."

With reference to many of the most serious diseases, Dr. King reports that, in nearly every research conference, one hears agreement with the conclusion: "We still haven't discovered the right thing to measure." He notes that excessive body fat is the most conspicuous, and probably the most serious, form of malnutrition in the U. S.

Here's Beef on the Rocks

Argentina is planning to bury four quarters of beef in the Antarctic ice to determine if South Polar areas can be used effectively as cold storage depots. Thousands of tons may be stored there later at almost no expense.

They both take **LARGE**



Mepaco MOLDS

accomodate **LARGE** hams



MEPACO HAM FORMER is expressly designed for use with Mepaco Ham Molds. Complete operation requires less than 30 seconds. Product is uniformly square and firm, with fat located as desired.

When a Mepaco Ham Mold is loaded, its exclusive spring tension lid occupies no space inside the mold. That's why the Mepaco 4" x 4" x 27" mold accommodates hams up to 22 pounds green weight. This saves about 5¢ per pound green weight, because large hams sell for less than smaller sizes which are choice for smoking.

Mepaco 4" x 4" x 27" ham mold yields a large boiled ham, four of which are equal in weight and number of slices to five or more hams of the smaller size required by other molding processes. This saves 20% in handling, 20% in space, and 20% in end pieces.

Mepaco 4" x 4" x 27" ham mold yields a product which is uniformly square and flat at both ends. This eliminates waste in trimming ends.

The first cost is the last cost, because the Mepaco Ham Mold requires no maintenance and no casings or other supplies.

For further information write Dept. P or teletype OA 532

MEAT PACKERS EQUIPMENT CO.
1226 - 40th AVENUE - OAKLAND 11, CALIFORNIA

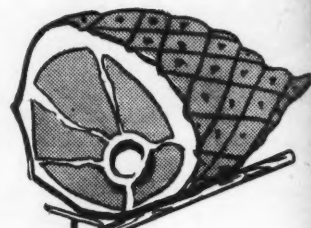
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KUREX

the perfectly balanced phosphate!



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- Eliminates soggy or weepy hams
- Higher yields
- Complies with M.I.B. regulations



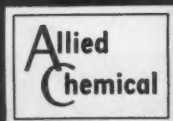
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Food Pump Stuffer

[Continued from page 19]

meter at the bottom of the charging bucket. Consequently, dumping is no problem.

The bottom cone of the hopper is connected directly with the intake port of the food pump.

Mounted to the stuffing cock is a micro switch that stops and starts the 5-hp. electric motor operating

way burns the emulsion. Once the first stuff is made, the pump gives a firm stuff without entrapping any air. The weight of the emulsion forces air out of the hopper, the sausage maker explains.

At the end of the stuffing operation, the entire unit is disassembled, cleaned and oiled in about 20 minutes, Spencer reports. When the stuffing operation is finished, a bucket of hot water is poured over

screwed and the inside is cleaned thoroughly. Wing nuts facilitate removal of the head. Stainless steel couplings aid dismantling of the piping from the pump to the stuffing cock which is welded into position on the stuffing table.

The firm has another conventional stuffer which it uses for its coarse ground type products. The product stuffed at the two stations is heat processed in five fully automatic instrument-controlled smokehouses manufactured by Julian Engineering Co., a Chicago concern.

USDA Makes It Easier to Keep Current on Colors

The U. S. Department of Agriculture has amended Section 18.7 of the Meat Inspection Regulations by deleting from paragraph (a) (2) a list of 18 coal tar dyes acceptable for use in certain products under the regulations. The change was made so it will be unnecessary to amend the regulations each time the Food and Drug Administration changes its list of certified coal tar dyes by removing or adding a particular dye.

Paragraph (a) (2) now reads: "Coal tar dyes upon certification by the manufacturer, and the furnishing of authoritative evidence to the inspector in charge, that the dyes are certified under the Federal Food, Drug and Cosmetic Act for use in connection with foods."

The amendment permits the use of one coal tar dye that has been certified by the FDA but was not included in the listing of the Meat Inspection Regulations.

PIPING from the discharge part of the food pump to the table-mounted stuffer is connected with stainless steel couplings that are loosened quickly for the cleanup operation at the Spencer sausage kitchen located in Detroit.



the food pump. Attached to the stuffing cock handle is a stainless steel contact plate which depresses the micro switch when the operator opens the cock, starting the food pump's electric motor. When he closes the stuffing cock, the micro switch springs into a closed position, stopping the motor.

The emulsion is being pumped only when the stuffing cock is opened, Poth says. The pump in no

the small amount of emulsion still in the pump. The stuffing cock is opened and the pump uses the water to force out the remaining meat emulsion mass which ranges from 3.5 to 5 lbs.

This emulsion is placed on a stainless steel pan, moved into a cooler and added into the following day's first emulsion batch. After the emulsion is removed, the head of the two impeller pumps is un-

Swift Perfects Electrical Stunning

[Continued from page 18]

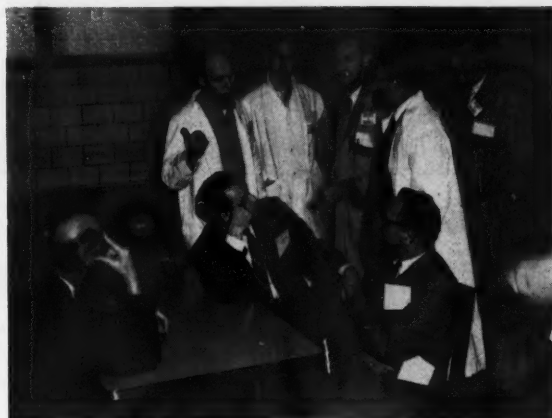
the higher rates of 500 to 600 per hour, two feed chutes and two squeeze conveyors would be required. Two operators would be needed to stun the hogs, although driving and sticking probably could be handled by a single worker for each task.

It was pointed out that electrical stunning in no way affects the dehairability of the bled and scalded hog.

The time between stunning and sticking can be compressed where space does not permit use of a bleed conveyor by sticking the stunned hogs and then hanging them on the hoist for transfer to a conventional bleeding rail. This is being done at Swift's Nashville plant.

It was suggested that the relatively low cost of the control box and applicator would justify keeping a spare unit on hand to avoid downtime. In a multiple species plant, the tools could also stun small stock.

Sauvage reported that the New Haven plant installation has been in daily use since August, handling an average of about 1,100 hogs per day, and no animal has been killed or lost through condemnation attributable to the stunning method. Record observed that the MID officials who saw the operation on the first day were favorably impressed with the system.



CONFEREES are R. and T. Madfis (at right), North East Packing Co., Somerville, Mass.; J. H. Payton and B. Katz (seated), Great Lakes Stamp & Manufacturing Co., Chicago; J. E. Sauvage and Dr. J. W. Dillehay of Swift, and J. W. Carney of Sperry & Barnes Co. in New Haven. All were present at the hog stunning demonstration.

ESSEX PACKERS' SALES MANAGER
JACK RYAN SAYS:



**"THE EXTRA SALES I MAKE WITH CRYOVAC
HELP TO PUT ME IN THIS PICTURE!"**

"Jazz is my hobby . . . and I'm really playing it cool these days with our extra sales from Boneless Dinner Hams. In just one year, our ready-to-eat SX Dinner Hams in CRYOVAC have built a brand name for themselves and boosted our sales

by 200%! We use CRYOVAC with complete confidence for all our smoked-meat products."

CRYOVAC

W.R. GRACE & CO.

Canada's Essex Packers triples sales with Dinner Hams!

CRYOVAC package helps President Poworoznyk and General Sales Manager Ryan make extra sales

BACKGROUND — Founded as Essex Packing Company by Harry Poworoznyk in 1931, the company grew by leaps and bounds as its quality reputation spread. Today, as Essex Packers Limited, the firm operates four plants — two in Hamilton, Ontario, one at Merritton, and one at Windsor. SX Brand Pork Products are sold coast to coast in Canada, from Newfoundland to British Columbia. In the U.S.A., Essex distribution under the Tynee Brand includes New York and throughout the Mid-West . . . and it's growing all the time.



OPPORTUNITY — Nearly five years of success with CRYOVAC packaging made it easy for Essex to see the possibilities in Boneless Dinner Hams, first suggested to them by CRYOVAC Representative Ross Hunt in 1957. President Poworoznyk, General Sales Manager Ryan, and CRYOVAC man

Hunt teamed up to design a striking new "SX Brand" label, then set up a high-speed production and packaging line similar to those already used by Essex for butts and bacon. The new line featured one CRYOVAC CW-C machine devoted entirely to the packaging of dinner hams.

RESULTS — Outstanding! After Ross Hunt helped sell the Essex sales force on the new product and toured distribution centers to work out delivery and shipping problems, the stage was set for the sparkling protective package and the memorable brand name to do a real selling job. And sell they did! Consumers liked the fresh-smoked color and taste (both sealed in by the vacuum package) so much that they sent sales up 200% in just one year. Volume on SX Dinner Hams is still climbing — and Essex has sold the retail trade on the idea that a quality brand-name product can win and hold consumer loyalty.

ESSEX PACKERS' PARTNER-IN-PROGRESS, Ross Hunt, is a meat-packing specialist . . . an expert on getting the most out of a product, a label, a packaging line, or a packer's sales force. He's the kind of man who'll be working for you when you put your hams in CRYOVAC!

YOUR PROFIT OPPORTUNITY is here . . . with boneless hams in CRYOVAC! Get the full story on Essex Packers . . . find out how CRYOVAC can help build your extra sales. Write Marketing Vice President, CRYOVAC Company, Cambridge 40, Massachusetts.



The proof of the package — is in the profits! Essex Packers' General Sales Manager Jack Ryan and President Harry Poworoznyk are understandably happy with their 200% sales increase in CRYOVAC-packed SX Dinner Hams.



On the line in Essex Packers' Hamilton plant, where this CRYOVAC CW-C machine is devoted entirely to the production of Dinner Hams to meet the great demand.



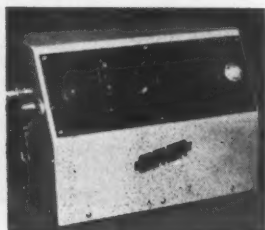
Meet the package! It's easy to see how much the striking label and sparkling appetite appeal of the CRYOVAC package add to the selling power of SX Boneless Dinner Hams.

CRYOVAC Division, Cambridge 40, Mass. In Canada: 2365 Dixie Rd., Port Credit, Ontario

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

ELECTRIC STUNNER (NE 856): Electric stunning equipment consists of transformer (shown) and wand-type applicator

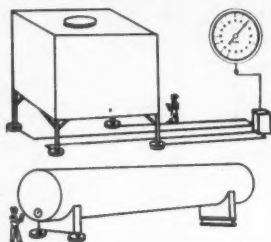


which may be set to required energy watt-second for size and species of animals to be stunned. Automatic or manual timing may be used. Red light indicates that unit is ready for operation and another light that current is being applied. A product of Cincinnati Butchers' Supply Co., Cincinnati, unit reportedly eliminates muscular bleeding and other injuries during slaughter. Equipment is said to be practical for use in plants slaughtering several hogs per day up to those killing more than 350 per hour.

SMOKEHOUSE (NE 854): Designed for small and medium-sized packers, fully automatic smokehouse holds 1,500-2,000 lbs. of hams; 1,100-1,500 lbs. of bacon; 750 lbs. of franks, and 1,800 lbs. of bologna. Air and smoke are circulated by means of force draft fan. Heating is achieved by either steam coil or direct fired gas heater. Smoke is distributed through stainless steel supply ducts with adjusta-

ble air outlets. Interior dimensions are 12 ft. long x 5 ft. wide x 8 ft. high. Exterior is galvanized steel with paint-grip finish; interior is stainless steel. The manufacturer, Voelker & Company, Little Rock, Ark., says the house finishes all products in one process.

WEIGHING SYSTEM (NE 829): Air-mount system for weighing contents of bins, tanks and conveyor loads is available in three sizes from Weber Air-Weigh Co., Detroit, for loads covering a range from 0-300 lbs. to 0-200,000



lbs. System is operated by small load-cell placed under each leg of tank, bin, platform, etc. Linear pneumatic pressure is automatically controlled in each load-cell and produces a pneumatic signal on a meter, which may be remotely located. No changes in floor construction are necessary to install the system.

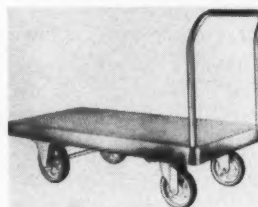
NATURAL CASINGS (NE 839): Called "Redi-2-Stuf," natural sheep casings eliminate soaking prior to stuffing, separating strands, stripping and the possibility of tangling. Strands are separated and packed individually on

colored polyethylene tapes. One hank of separated strands is then packed in liquid in air-tight polyethylene bag. Sausage



maker selects required number of bags and places them in warm water (unopened). When needed, bags are opened, contents rinsed for few minutes and casings are ready for filling. Offered by Independent Casing Co., Chicago.

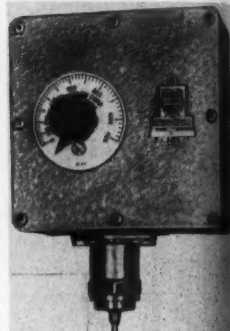
ALUMINUM FLOOR TRUCKS (NE 833): Designed for handling materials in meat packing and other plants, lightweight floor trucks are made of aluminum alloy and are about 1/3 lighter than steel trucks of the same size. Introduced by Nutting Truck and Caster Co., Faribault, Minn., trucks are available in six standard deck sizes



from 24 x 60 in. up through 36 x 72 in., with 8 and 10 in. (2,300 lbs. capacity) or 8 and 12 in. (2,600 lbs. capacity) wheels. Welded construction assures proper frame alignment. Safety tread deck is enclosed by double angle frame.

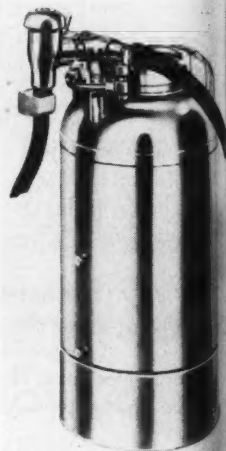
TEMPERATURE CONTROL (NE 844): Single-point, weather-resistant temperature control instrument has been designed primarily for exterior use to control either

refrigeration or heating equipment. Design permits instrument to operate with equal efficiency for either heating or refrigeration by reversing position of switches with the case. External setting knob allows



easy set point adjustment. Dials can be furnished calibrated or uncalibrated. Introduced by Partlow Corp., New Hartford, N.Y. device is shock-resistant.

DETERGENT APPLICATION UNIT (NE 821): Designated "Du-Zolver," automated detergent ap-



plication unit is marketed by DuBois Co., Inc., Cincinnati. Tank dispenses up to 500 gals. cleaning solution with one filling and is said to give absolute control of detergent consumption. Surface coverage is up to 20 times greater than older methods, manufacturer says.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner 15 W. Huron St., Chicago 10, Ill., giving key numbers only (12-5-59).

Key Numbers

Name

Company

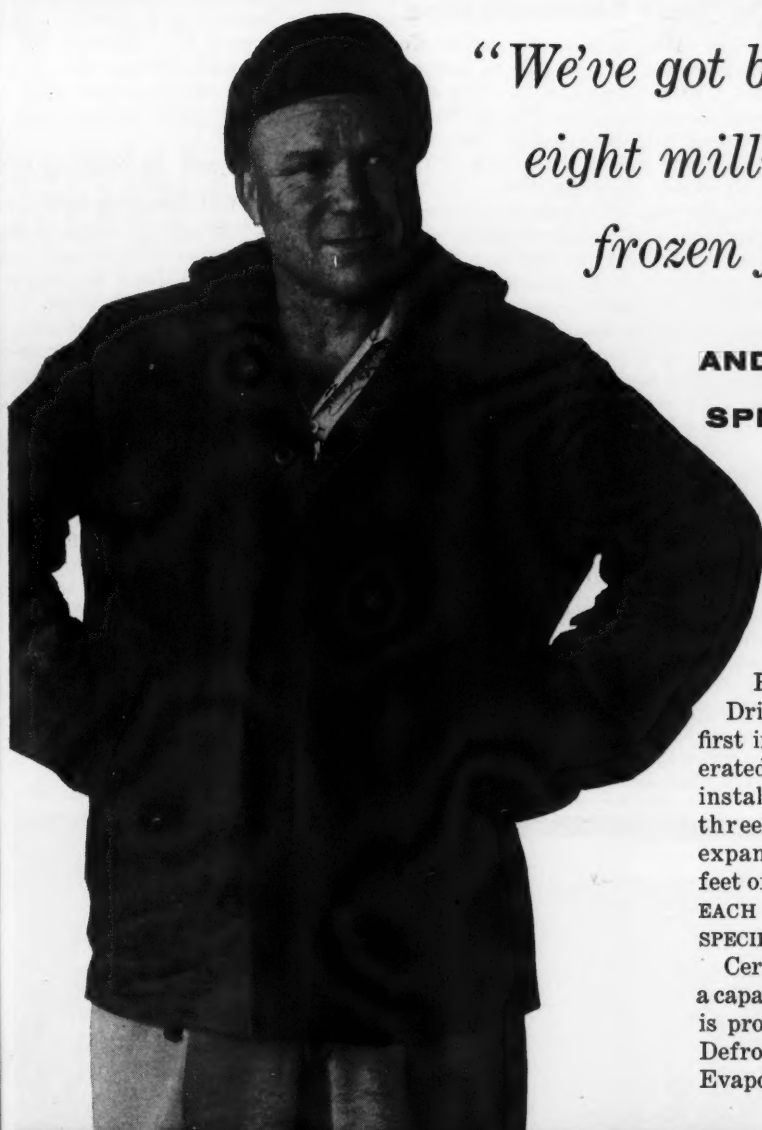
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EMBER 5, 19



*"We've got better than
eight million pounds of
frozen food to protect,*

**AND THAT'S WHY WE
SPECIFY RECOLD"**

says Dick Platt,
Chief Maintenance Engineer for the
Certified Grocers of California.

Recold Water Defrost Floor Units and
Dri-Fan Evaporative Condensers were
first installed in Certified Grocers' refrig-
erated warehouse in 1949. Since the initial
installation, Certified Grocers has made
three additions to the warehouse...
expanding from 15,000 to 54,000 square
feet of refrigerated floor space... AND FOR
EACH ADDITION, RECOLD EQUIPMENT WAS
SPECIFIED AND INSTALLED.

Certified Grocers' big warehouse now has
a capacity of 4,300 tons of frozen food which
is protected by twenty-four Recold Water
Defrost Floor Units and six Recold Dri-Fan
Evaporative Condensers.



Four of the
24 Recold Floor Units



Certified Grocers of California
2601 S. Eastern, Los Angeles



Four of the six 150-Ton Recold
Dri Fan Evaporative Condensers

RECOLD CORPORATION

7250 E. Slauson Ave., Los Angeles 22, Calif.

Packaging Group Elects Six to Board of Directors

Six packaging industry leaders were elected to the board of directors of the Packaging Institute, Inc., New York City, during the 21st annual National Packaging Forum held recently in New York City.

The new directors are: Walter C. George, director of research, Gaylord Container Corp., St. Louis; William Didriksen, president of Ekco-Alcoa Containers Inc., Wheeling, Ill.; Roy W. Abing, pharmaceutical manufacturing manager, Merck Sharp & Dohme division of Merck & Co., Inc., Rahway, N.J.

Also elected were: William R. Huguenin, division manager of FMC Packaging Machinery division, Stokes & Smith Plant, Philadelphia; Dr. L. E. Simerl, manager of research and development, Olin Mathieson Chemical Corp., Baltimore, and Robert N. Johnson, manager, Cincinnati Manufacturing division, The Kroger Co.

The Institute has announced that the 22nd annual packaging forum will be held October 31, November 1 and 2, 1960, in New York City. Highlights of next year's program will be 12 seminars covering subjects of current packaging interest.

Truck Council Convention To Cover Containerization

The effect of containerization on motor truck owners will be one of the featured topics at the 21st annual convention of the Private Truck Council of America, Inc., at the Roosevelt Hotel, New York City, on January 28 and 29, 1960.

Other highlights will be a panel discussion on standardization and piggyback, fishyback and birdieback containers and a question-answer hour. A business session on January 28 will be devoted to a discussion of delivering goods safely and efficiently under proposed changes in ICC motor carrier regulations, followed by several speeches.

Canned Meat Ad Account Of Libby to Be Shifted

One of the longest client-agency relationships for a product line in the history of advertising will come to an end February 1, 1960, when Libby, McNeil & Libby switches its canned meat division advertising account from J. Walter Thompson to Tatham-Laird.

Estimated at \$500,000, the account started with the opening of Thompson's Chicago office in 1892 when

Libby was part of Swift & Company. Thompson is relinquishing the account because of a conflict with Oscar Mayer & Co., Madison, Wis. (with which it has become associated recently), but will retain the advertising for other Libby canned foods.

Benson Asked to Reduce Meat, Livestock Imports

Secretary of Agriculture Ezra Taft Benson has been asked by Rep. John Bell Williams (D-Miss.) to reduce imports of livestock and meats.

"Imports of livestock and meat products depress the domestic market, prevent consumption of American grain which is now surplus and prohibit the expansion of our livestock industry," Rep. Williams said in a letter to Secretary Benson.

"According to your own department's figures," he continued, "beef imports are up 22 per cent for the first half of 1959, pork imports up 12 per cent and goat imports up 273 per cent. It is my considered judgment that beef, pork and lamb imports now materially interfere with programs which are designed to reduce grain surpluses, promote consumption of American products, expand the domestic livestock industry and help farm families."



Man, has Asmus got olives.

Asmus Brothers

import only select, choice

Spanish stuffed olives

in the correct quality and

size for your Olive Loaf!



Asmus Brothers, Inc.

Spice Importers and Grinders
523 EAST CONGRESS • DETROIT 26, MICHIGAN

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MICHIGAN

MBER 5, 1959

NOW!



BUILT-IN COLOR STABILITY

in prepackaged hams

Does good initial cure-color of your prepackaged hams seem to vanish at point of sale? Beat the problem of profit-stealing color fade by curing with NEO-CEBITATE at new M.I.D.-approved levels.

You are now permitted to increase the amount of NEO-CEBITATE in pumping pickle from 7½ oz. up to 87½ oz. per 100 gallons. Extensive studies by the Merck Food Laboratories in cooperation with a leading packer prove that the rate of color fade depends

largely on the amount of NEO-CEBITATE retained by the ham after processing. The originally approved levels did not provide color stability for long periods. By adding more NEO-CEBITATE to the pumping pickle, you increase the amount in the finished ham—and get increased protection (up to 600%) against color fade. As an additional benefit, use of NEO-CEBITATE assures uniform and maximum *initial* cure-color in your hams.

Decide now to try NEO-CEBITATE at the newly approved higher levels. Ask your Merck representative or write directly to Rahway for new Technical Service Bulletin that gives the full story.

NEO-CEBITATE®

(SODIUM ISOASCORBATE, MERCK) a product of MERCK

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MERCK & CO., INC.

RAHWAY, NEW JERSEY

THE NATIONAL PROVISIONER, DECEMBER 5, 1959

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ALL MEAT . . . output, exports, imports, stocks

Holiday Cuts Deeply Into Meat Production

The Thanksgiving Day interruption in marketing and slaughter operations reduced meat production 11 per cent to 388,000,000 lbs. from 435,000,000 lbs. for the previous full week. However, volume of output was 10 per cent larger than last year's 352,000,000 lbs. produced in the same holiday period. Slaughter of all livestock was down for the week, but in all instances except that of calves, numbered well above last year. Cattle kill held about a 9 per cent edge of over last year, while that of hogs was about 15 per cent, or 179,000-head edge over a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	Number	Mil. lbs.
Nov. 28, 1959	305	180.0	1,350	187.0
Nov. 21, 1959	340	196.9	1,570	214.8
Nov. 29, 1958	281	166.7	1,171	165.1

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Nov. 28, 1959	90	10.2	230	11.0	368
Nov. 21, 1959	110	12.4	225	10.6	435
Nov. 29, 1958	93	10.5	200	9.7	352

1959-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1959-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Nov. 28, 1959	1,035	590	243	138	
Nov. 21, 1959	1,025	579	240	137	
Nov. 29, 1958	1,055	593	246	141	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Nov. 28, 1959	200	113	101	48	—	41.8
Nov. 21, 1959	200	113	99	47	—	48.6
Nov. 29, 1958	204	113	100	48	14.1	40.6

N. Zealand Interests Study Air Shipment Of Meat To U.S.

The New Zealand Meat Producer's Board is studying the practicability of air shipments of meat, it has been reported. Cargo planes could carry fresh meat to the United States in 19 hours. N. Z. air transport operators are also interested in flying meat to Britain.

The air transport operators claim the Canadair C144 turbo-prop aircraft could carry 32-ton cargoes across the Pacific at a cost of 3.69c per ton mile, provided a 60 per cent backloading to N. Z. is possible. Finding enough suitable cargo for return flights to New Zealand has been the major difficulty in developing the project.

Auckland, N. Z. is about 6,300 air miles from Los Angeles. Therefore, the freight rate on meat by air would be about 12c per lb., or about three times the rate for frozen meat by boat, it was estimated.

Evidence of the importance attached to the proposed plan is contained in the meat export control amendment bill now before parliament. The bill would empower the

board to control negotiations of freight contracts for meat exported by air. The bill would also enable the board to buy meat produced in N. Z. and sell it in foreign countries to maintain or develop additional markets.

One difficulty in selling N. Z. lamb in the United States is that the frozen product is not as acceptable as fresh U. S. lamb. Air shipment would make supplies of N. Z. chilled lamb available in the U. S. on a regular basis and the meat would arrive in excellent condition.

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, Oct. 1959-58, as reported to THE PROVISIONER:

	1959	1958
Cattle, head	37,907	37,787
Calves, head	18,000	18,643
Hogs, head	17,390	20,447
Sheep, head	52,197	40,132

Meat and lard production for October 1959-58 (in lbs.) were:

	1959	1958
Sausage	9,204,913	9,129,401
Pork and beef	12,697,206	10,737,411
Lard, substitutes	1,940,582	800,791
Totals	23,842,701	20,667,603

As of Oct. 31, 1959, California had 122 meat inspectors. Plants under state inspection totaled 362, and plants under state approved municipal inspection numbered 49.

U. S. Department of Agriculture Sees Record Meat Output in '60

The U. S. Department of Agriculture, in its annual "look into the future" declared that meat production "will probably set a new high in 1960." The department added that while production of all classes of meats will be up, the largest production gain will be in beef.

Consumption of meat this year is around 158.5 lbs. per person, it said, adding that in 1960 per capita consumption likely will reach 161 lbs. However, it pointed out, such a rate would still be below those of 1955 and 1956 which were 162.8 lbs. and 166.7 lbs., respectively.

Cattle and calf slaughter so far this year is down 6 per cent, and over 5,000,000 head of cattle are being added to farm inventories. Numbers will likely increase for several years, the USDA said, explaining that the expanded production will result in a cyclical increase in slaughter—"and a decline in prices." However, it added, based on the experience of previous cycles, changes during 1960 are expected to be moderate unless extensive drought should trigger heavy marketings.

Hog production may decline in 1960, but the total number to be slaughtered will probably be a little larger than this year. The outlook for hogs next year is based largely on the increase in supply already in progress and the possibility of a slight reduction in slaughter next fall compared with this fall.

Hog producers' intentions in June, USDA said, were to increase fall farrowings 8 per cent. In September producers in 10 of the Corn belt states indicated they had not increased farrowings as much as they had intended in June. The farrowings will influence slaughter through the first four to six months of 1960, when hog slaughter will average somewhat above 1959.

Sheep and lamb numbers increased during the past two years and some further gain is being made this year, the department said. Since June, lamb slaughter has been higher and prices have been lower than last year. This winter, the USDA said, the situation will probably be reversed. Lamb and mutton output in 1960 is expected to be up enough to provide each consumer with fractionally more than the 4.5 lbs. in prospect for this year. Prices next year "will probably average close to 1959 prices."

PROCESSED MEATS . . . SUPPLIES

U. of Wis. Meat Team Retires 2nd Trophy At Eastern Show

The University of Wisconsin retired its second trophy in the 10th annual intercollegiate meat judging contest at the Eastern National Live Stock Show at Baltimore on November 17. The trophy, presented by the National Live Stock and Meat Board, sponsor of the contest, must be won three times for permanent ownership.

Wisconsin won three times in the past four years to capture the trophy. In winning its first Eastern National trophy, Wisconsin also won three times in four years, giving the school a total of six first places in the eight years it has participated in the Baltimore contest. The event was held at The Wm. Schludenberg-T. J. Kurlde Co. packing plant in Baltimore.

U.S. July-Sept. Meat Exports 34 Per Cent Above Last Year

Exports of meat and meat products from the United States in the third quarter of this year at nearly 54,000,000 lbs. were about 34 per cent larger than the 40,267,000 lbs. shipped out in the same period of last year.

The sharpest increase was in pork products, volume of which rose 67 per cent to 19,159,000 lbs. from 11,475,000 lbs. in the same three months

of 1958. However, our largest group of export items was variety meats, volume of which was 24,541,000 lbs. in July-September 1959, compared with 19,803,000 lbs. in the same three months of last year.

U. S. exports of beef and veal are small compared with our imports of such meats. Aggregate volume of our exports of beef and veal, fresh and processed, amounted to 6,847,000 lbs. in the third quarter of 1959, compared with 5,436,000 lbs. in the same period of 1958. U. S. exports of the meats in the third quarter were somewhat above the previous two quarters.

EAST COAST MEAT IMPORTS

Arrival of foreign meat at New York, Boston and Philadelphia for weeks ended November 21 and 28, as reported in pounds by the USDA:

Australia—	boneless beef	3,920,417
Brasil—	canned beef	84,572
Canada—	carcass veal	114,723
	miscel. meat	75,200
Holland—	canned pork	253,840
Iceland—	boneless beef	4,428,912
Argentina—	canned beef	240,839
Costa Rica—	boneless beef	75,933
Denmark—	canned pork	179,321
Germany—	canned pork	12,317
Poland—	canned pork	67,980

CHICAGO LARD STOCKS

Stocks of drum lard in Chicago on November 27 totaled 3,540,940 lbs., according to the Board of Trade. Of this volume, 641,417 lbs. were prime steam and 2,899,523 lbs. were dry rendered lard.

U. S. Buys 3,864,000 Lbs. Beef, 6,333,600 Can Pork Last Week

The U. S. Department of Agriculture, in its continuing program to help bolster the market for cattle and hogs, late last week bought additional supplies of ground beef and canned pork and gravy for school lunches. The ground beef purchase amounted to 3,864,000 lbs. and that of canned pork and gravy, 6,333,600 lbs.

At prices ranging from 39.87c to 40.75¢ per lb., cost of the beef was about \$1,566,000. Total cost of the canned pork and gravy was about \$3,063,000, with unit prices at 47.94¢ to 48.80¢ per lb. The USDA, through last week, has bought about 14,448,000 lbs. of ground beef at a cost of about \$5,844,000, and 15,664,350 lbs. of canned pork and gravy at an aggregate cost of \$7,592,000.

Bids last week on ground beef were accepted from 14 out of 26 firms which offered a total of 9,807,000 lbs., and on canned pork and gravy, from nine of 10 which offered a total of 7,294,000 lbs. Buying of both items continues.

U. S. LARD STOCKS

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on October 31, 1959 totaled 80,400,000 lbs. This volume compared with 93,000,000 lbs. in stock on September 30 and 54,166,000 lbs. at the close of October last year.

DOMESTIC SAUSAGE

Pork sausage, bulk, (cl. lb.)	
in 1-lb. roll	28½ @ 31½
Pork saus., sheep cas.,	
in 1-lb. package	.44 @ 50
Franks, sheep casing,	
in 1-lb. package	.59 @ 67
Franks, skinless,	
in 1-lb. package	.45 @ 46
Bologna, ring, bulk	.42½ @ 46
Bologna, a.c., bulk	.37½ @ 42
Bologna, a.c., sliced	2.60 @ 3.60
6, 7-oz. pack, doz.	2.60 @ 3.60
Smoked liver, n.c., bulk	45½ @ 54
Smoked liver, a.c., bulk	36 @ 43
Polish sausage,	
self-service pack	.56 @ 66
New Eng. lunch spec.	59 @ 63
New Eng. lunch spec.,	
sliced, 6, 7-oz. doz.	3.94 @ 4.92
Olive loaf, bulk	.43½ @ 53
O.L. sliced, 6, 7-oz., doz.	2.85 @ 3.84
Blood and tongue, n.c.	.66 @ 70
Blood, tongue, a.c.	.45½ @ 63
Pepper loaf, bulk	.46½ @ 64
P.L. sliced, 6-oz., doz.	2.78 @ 3.85
Pickie & Pimento loaf	.41½ @ 49½
PeP loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

(cl. lb.)	
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	63 @ 65
Farmer	85 @ 87
Holsteiner	73 @ 75
Salami, B. C.	93 @ 95
Salami, Genoa style	1.03 @ 1.05
Salami, cooked	48 @ 50
Pepperoni	87 @ 89
Stilian	98 @ 1.00
Goteborg	96 @ 98
Mortadella	58 @ 60

CHGO. WHOLESALE

SMOKED MEATS

Wednesday, Dec. 2, 1959	
Hams, skinned, 14/16 lbs. (av.)	44½
wrapped	44½
Hams, skinned, 14/16 lbs.	46
ready-to-eat, wrapped	43
Hams, skinned, 16/18 lbs.	46
wrapped	43
Hams, skinned, 16/18 lbs.,	44½
ready-to-eat, wrapped	44½
Bacon, fancy, de-rind,	33
8/10 lbs., wrapped	33
Bacon, fancy sq. cut, seed-	28
less, 10/12 lbs., wrapped	28
Bacon, No. 1, sliced 1-lb heat	40
seal, self-service pkg.	40

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground kernel for saus.	
All-spice, prime	86 96
Resilled	99 1.01
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60 65
Ginger, Jam., unbl.	47 53
Mace, fancy Banda	3.50 3.90
East Indies	2.95
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.90
Paprika, Spanish	65
Cayenne pepper	63
Pepper:	
Red, No. 1	58
White	91 96
Black	69 74

SAUSAGE CASINGS

(Cl. prices quoted to manu- facturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm	1.15 @ 1.20
Clear, 35/38 mm	1.20 @ 1.25
Clear, 35/40 mm	1.05
Clear, 38/40 mm	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 1.95
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	13 @ 15
No. 1, 22 in./up	15 @ 16
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.60 @ 3.85
Spec. wide, 2½-2½ in.	2.45 @ 2.70
Spec. med. 1½-2½ in.	1.75 @ 2.00
Narrow, 1½ in./dn.	1.15 @ 1.30
Beef bung caps: (Each)	
Clear, 5 in./up	33 @ 37
Clear, 4½-5 inch	23 @ 25
Clear, 4-4½ inch	15 @ 17
Clear, 3½-4 inch	13 @ 16
Beef Bladders, salted: (Each)	
7½ inch/up, inflated	21
6½-7½ inch, inflated	12 @ 14
5½-6½ inch, inflated	12 @ 14
Pork casings: (Per hank)	
29 mm./down	4.45 @ 4.55
29/32 mm.	4.35 @ 5.00
32/35 mm.	3.20 @ 3.30
35/38 mm.	2.50 @ 2.75
38/42 mm.	2.25 @ 2.50
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	43 @ 45
Med. prime, 34 in.	29 @ 32
Small prime	16 @ 22
Middles, cap off	70 @ 75
Hog skips	7 @ 10
Hog runners, green	15 @ 20

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbls., del. or f.o.b. Chgo	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.38
Refined standard cane	
gran., del'd. Chgo	9.40
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(cl. lb.)	Whole Ground
Caraway seed	28 33
Cominos seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	37 46
Coriander,	
Morocco No. 1	20 24
Marjoram, French	54 63
Sage, Dalmatian,	
No. 1	59 66

FRESH MEATS... Chicago and outside

CHICAGO

Dec. 1, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	41½
Choice, 600/700	41½
Choice, 700/800	40 @40½
Good, 500/600	40
Good, 600/700	39½
Bull	33½b
Commercial cow	28½
Canner-cutter cow	28 @28½

PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	53 @53½
Tr. loins, 50/70 (cl)	76 @94
Sq. chux, 70/90	40 @40½n
Arm chux, 80/110	38 @38½
Ribs, 25/35 (cl)	57 @60
Briskets (cl)	28 @28½
Navel, No. 1	13 @13½
Flanks, rough No. 1	13 @13½
Choice:	
Hindqtrs, 5/800	51
Foreqtrs, 5/800	35½
Rounds, 70/90 lbs.	52
Tr. loins, 50/70	64 @73
Sq. chux, 70/90	40 @40½
Arm chux, 80/110	38 @38½
Ribs, 25/30 (cl)	55 @57
Ribs, 30/35 (cl)	52 @54
Briskets (cl)	28 @28½
Navel, No. 1	13 @13½
Flanks, rough No. 1	13 @13½
Good (all wts.):	
Rounds	50 @52
Sq. chucks	39 @40
Briskets	27 @27½
Ribs	48 @51
Loins, trim'd.	62 @65

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	80 @ 85
Cow, 3/4 lbs.	86 @ 91
Cow, 4/5 lbs.	1.00 @ 1.08
Cow, 5 lbs./up	1.10 @ 1.15
Bull, 5 lbs./up	1.10 @ 1.15

CARCASS LAMB

(cl prices, cwt.)	
Prime, 30/45	41.00@42.00
Prime, 45/55	38.50@39.00
Prime, 55/65	37.50@38.00
Choice, 30/45	41.00@42.00
Choice, 45/55	38.50@39.00
Choice, 55/65	37.50@38.00
Good, all wts.	35.00@37.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 1	San Francisco Dec. 1	No. Portland Dec. 1
FRESH BEEF (Carcass):			
STEER:			
Choice, 5-600 lbs.	\$42.00@45.00	\$44.00@45.00	\$45.00@46.00
Choice, 6-700 lbs.	40.50@43.00	41.50@44.00	43.00@45.00
Good, 5-600 lbs.	40.00@42.00	41.00@43.00	42.00@44.00
Good, 6-700 lbs.	38.00@41.00	38.00@41.00	41.00@43.50
Stand., 3-600 lbs.	38.00@40.00	38.00@41.00	38.00@41.00
COW:			
Commercial, all wts.	30.00@33.00	30.00@34.00	32.00@34.00
Utility, all wts.	28.00@31.00	27.00@32.00	31.00@33.00
Canner-cutter	27.00@30.00	25.00@28.00	27.00@31.00
Bull, util. & com'l.	41.00@44.00	40.00@42.00	39.00@42.00
FRESH CALF:			
Choice, 200 lbs./down	(Skin-off) 49.00@53.00	(Skin-off) None quoted	(Skin-off) 47.00@53.00
Good, 200 lbs./down	48.00@51.00	46.00@48.00	44.00@51.00
LAMB (Carcass):			
Prime, 45-55 lbs.	39.00@42.00	38.00@42.00	37.00@40.00
Prime, 55-65 lbs.	37.00@40.00	None quoted	None quoted
Choice, 45-55 lbs.	39.00@42.00	38.00@42.00	37.00@40.00
Choice, 55-65 lbs.	37.00@40.00	37.00@42.00	None quoted
Good, all wts.	37.00@39.00	37.00@42.00	35.00@38.00
FRESH PORK (Carcass): (Packer style)			
120-180 lbs., U.S. No. 1-3	None quoted	(Shipper style) None quoted	(Shipper style) 22.00@23.50
LOINS:			
8-10 lbs.	36.00@40.00	40.00@45.00	37.00@41.00
10-12 lbs.	36.00@40.00	40.00@45.00	37.00@41.00
12-16 lbs.	33.00@37.00	38.00@43.00	37.00@41.00
PICNICS:			
4-8 lbs.	(Smoked) 28.00@33.00	(Smoked) 29.00@33.00	(Smoked) 30.00@34.00
HAMS:			
12-16 lbs.	45.00@55.25	49.00@54.00	46.00@50.00
16-18 lbs.	44.00@53.25	45.00@50.00	44.00@49.00

BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	30
Tongues, No. 2, 100's	26½
Hearts, regular 100's	13 @13½
Livers, regular, 35/50's	23
Livers, selected, 35/50's	30n
Tripe, cooked, 100's	8n
Tripe, scalded, 100's	7n
Lips, unsalted, 100's	7
Lips, scalded, 100's	11½n
Melts	5½
Lungs, 100's	6½
Udders, 100's	5½n

FANCY MEATS

Beef tongues: (cl. lb.)	
corned, No. 1	35
corned, No. 2	31
Veal breads, 6/12 oz.	1.21
12 oz./up	1.39
Calif tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat (Lb.)	
Bull meat, boneless	40 @41
barrels	
Beef trimmings	46
75/85% barrels	29 @30
Beef trimmings	
85/90% barrels	35
Boneless chucks	
barrels	40 @41
Beef cheek meat	
trimmed, barrels	27
Beef head meat, bbls.	25n
Veal trimmings	
boneless, barrels	42

VEAL SKIN-OFF

(cl carcass prices, cwt.)	
Prime, 90/120	54.00@55.00
Prime, 120/150	54.00@55.00
Choice, 90/120	50.00@51.00
Choice, 120/150	49.00@51.00
Good, 90/150	43.00@45.00
Com'l, 90/190	37.00@39.00
Utility, 90/190	33.00@36.00
Cull, 60/125	29.00@32.00

BEEF HAM SETS

Insides, 12/up, lb.	50@51
Outsides, 8/up, lb.	49@50
Knuckles 7½ up, lb.	50@51
n-nominal, b-bld, a-asked	

NEW YORK

Dec. 1, 1959

CARCASS BEEF AND CUTS

Steer: (non-locally dr., lb.)	
Prime carc., 6/700	.47½ @50
Prime carc., 7/800	.47½ @50½
Choice carc., 6/700	.44 @47
Choice carc., 7/800	.43 @45
Good carc., 5/600	.42 @44½
Good carc., 6/700	.42½ @45
Hinds, pr., 6/700	.58 @63
Hinds, ch., 6/700	.53 @58
Hinds, ch., 7/800	.51 @56
Hinds, gd., 6/700	.50 @55
Hinds, gd., 7/800	.48 @53

Prime steer: (locally dressed, lb.)	
Hindqtrs., 600/700	.57 @63
Hindqtrs., 700/800	.56 @62
Hindqtrs., 800/900	.57 @62
Rounds, flank off, cut	
across	.52 @57
bone, flank off	.54 @59
Short loins, untrim.	.85 @1.00
Short loins, trim	1.05 @1.25
Flanks	.14 @17
Ribs (7 bone cut)	.59 @67
Armchucks	.41 @44
Briskets	.32 @40
Plates	.13 @18

Choice steer:	
Hindqtrs., 600/700	.55 @58
Hindqtrs., 700/800	.51 @56
Hindqtrs., 800/900	.49½ @53
Rounds, flank off	
cut across	.52 @58
Rounds, diamond	
bone, flank off	.53½ @58
Short loins, untrim.	.60 @70
Short loins, trim	.76 @92
Flanks	.14 @17
Ribs (7 bone cut)	.53 @60
Armchucks	.40 @44
Briskets	.30 @38
Plates	.12 @17

FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.21
12 oz./up	1.39
Beef livers, selected	
Beef kidneys	
Oxtails, ¾-lb., frozen	

CARCASS LAMB

(Locally dr., cwt.)	
Prime 45/dn.	\$43.00@47.00
Prime 45/55	42.00@46.00
Prime 55/65	41.00@45.00
Choice 45/dn.	44.00@48.00
Choice 45/55	41.00@45.00
Choice 55/65	39.00@43.00
Good 45/dn.	41.00@43.00
Good 45/55	39.00@43.00
Good 55/65	38.00@43.00

(Non-loc.)	
Prime 45/dn.	41.00@44.00
Prime 45/55	40.00@43.00
Prime 55/65	39.00@42.00
Choice 45/dn.	41.00@44.00
Choice 45/55	39.00@42.00
Choice 55/65	38.50@42.00
Good 45/dn.	41.00@43.00
Good 45/55	40.00@42.00
Good 55/65	37.00@40.00

VEAL—SKIN OFF

(Carcass prices) (locally dr., cwt.)	
Prime 90/120	58.00@63.00
Prime 120/150	57.00@61.00
Choice 90/120	47.00@51.00
Choice 120/150	47.00@51.00
Good 90/down	41.00@46.00
Good 90/150	42.00@46.00
Stand. 90/down	41.00@43.00
Stand. 90/150	42.00@44.00
Calif, 200/dn. ch.	40.00@43.00
Calif, 200/dn. gd.	36.00@40.00
Calif, 200/dn. std.	35.00@38.00

PHILA. FRESH MEATS

Dec. 1, 1959

STEER CARCASS: (Local, lb.)	
Choice, 5/700	44 @46
Choice, 7/800	43½ @45½
Good, 5/800	41½ @44
Hinds, ch., 140/170	51 @54
Hinds, gd., 140/170	48 @52
Rounds, choice	52 @56
Rounds, good	51 @54
Full loin, choice	52 @54
Full loin, good	47 @50
Ribs, choice	54 @57
Ribs, good	45 @52
Armchucks, ch.	40 @42
Armchucks, gd.	39 @41

STEER CARCASS: (non-local, lb.)	
Choice, 5/700	44½ @45½
Choice, 7/800	44 @45
Good, 5/800	42 @44
Hinds, ch., 140/170	52 @54
Hinds, Gd., 140/170	50 @52
Rounds, choice	53 @56
Rounds, good	51 @53
Full loin, choice	52 @54
Full loin, good	49 @51
Ribs, choice	54 @57
Ribs, good	47 @52
Armchucks, ch.	40 @41
Armchucks, gd.	39 @40
VEAL CARC.: LB.: Local West	
Prime, 90/150	None
Choice, 90/150	49@55 49@54
Good, 50/90	46@49 46@49
Good, 90/120	48@51 48@51
LAMB CARC.: LB.: Local West	
Prime, 30/45	41@44 41 @43
Prime, 45/55	41@43 39½ @43
Choice, 30/45	41@44 41 @43
Choice, 45/55	41@43 39½ @43
Good, 30/45	39@41 38 @41
Good, 45/55	38@40 37 @40

Phila., N. Y. Fresh Pork

PHILADELPHIA: (cl. lb.)	
Reg. loins, 8/12	36 @39
Reg. loins, 12/16	35 @37
Boston Butts, 4/8	29 @32
Spareribs, 3/down	32 @34
Spareribs, 3/5	23 @26
Skinned hams, 10/12	42 @44
Skinned hams, 12/14	41 @43
Picnics, S.S. 4/8	23½ @25
Picnics, S.S. 6/8	22 @24
Bellies, 10/12	16 @17
NEW YORK: (Box lots, lb.)	
Reg. loins, 8/12	36 @40
Reg. loins, 12/16	35 @39
Hams, sknd., 12/16	42 @45
Boston butts, 4/8	31 @37
Regular picnics, 4/8	24 @29
Spareribs, 3/down	32 @38

CHGO. FRESH PORK AND PORK PRODUCTS

Dec. 1, 1959	
Hams, skinned 10/12	45½
Hams, skinned, 12/14	41
Hams, skinned, 14/16	37½
Picnics, 4/8 lbs.	20½
Picnics, 6/8 lbs.	19½
Pork loins, boneless	50
Shoulders, 16/dn., loose	22
(Job lots, lb.)	
Pork livers	10½
Tenderloins, fresh, 10's	70 @73
Neck bones, bbls.	7 @8
Feet, s.c., bbls.	7

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Dec. 3, 1959	
Choice steer, 6/700	\$40.50@40.75
Choice steer, 7/800	38.25
Choice steer, 8/900	38.25@38.75
Good steer, 6/800	38.25@39.00
Choice heifer, 5/600	38.00@39.00
Choice heifer, 4/500	41.00
Choice heifer, 6/700	38.00@39.00
Good heifer, 5/700	36.50@37.00
Denver, Dec. 2, 1959	
Choice steer, 7/800	39.50
Choice steer, 8/900	38.50
Utility cow	27.00@28.00

CHGO. PORK SAUSAGE

MATERIAL—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	10
50% lean, barrels	11
60% lean, barrels	27
95% lean, barrels	37
Pork, head meat	27
Pork cheek meat, barrels	28

Operator's hands free to split, wash, shroud with the

Just a touch of the toe to the foot pedal lifts the operator to 52" in six seconds, or down at a pre-adjusted speed based on the operator's requirements. (Vertical hand control available.)

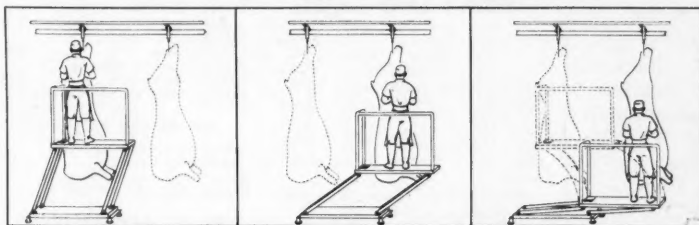
● **PAYS FOR ITSELF** • Considerably increases speed of splitting, washing, shrouding; no reach—no stoop—no squat—for better all-day performance. (Platform comes without swinging saw bracket for use in washing and shrouding.) For beef-on-the-rail or single rail systems.

● **STAYS WHERE YOU PUT IT** • When you stop a LeFiell Elevating Platform at any level it will STAY there—no slipping.

● **EASILY INSTALLED** • Standard size unit with 33" x 42" platform requires less than 4' x 5' floor space. Self-supporting unit mounts to floor. No motor, no pump, no wiring required. Connects to plant air line.

● **BUILT TO LAST** • Years of trouble-free service. Heavy duty materials. Ball bearing wheels for smooth up and down action of platform.

SIDE-MOVING ELEVATING PLATFORM FOR BEEF DRESSING ON A CONVEYOR



Platform follows moving side of beef and lowers at same time

Here's the fast, efficient way for washing and shrouding. As conveyor brings beef, operator starts dressing with platform at high point. Platform moves at approximately same speed as beef and simultaneously lowers operator for easy top-to-bottom washing or shrouding. (Also a timesaver for other operations involving carcasses moved by conveyor.)

For more detailed information write



1483P FAIRFAX AVENUE • SAN FRANCISCO, CALIF.

The Side-Moving Elevating Platform is pre-adjusted to match speed of overhead conveyor. Operator is automatically moved to the best position to do his job. Result, far greater plant efficiency, with operator fatigue reduced to a minimum.



EASY TO CLEAN

Exposed areas galvanized. No brushing required on non-slip platform. (Also available in stainless steel.)



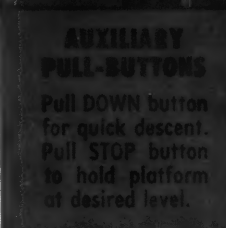
EASY TO MAINTAIN

Back panel is hinged for convenient maintenance and speed adjustment.



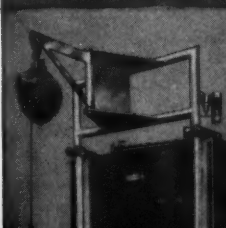
AUXILIARY PULL-BUTTONS

Pull DOWN button for quick descent. Pull STOP button to hold platform at desired level.



SAW SUPPORT BRACKET

Swinging saw bracket moves up and down with platform. No strain on operator or equipment.



Designers and manufacturers of the world's finest gear operated, automatic, cut-thru and three-throw switches

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

CASH PRICES

(Carlott basis, Chicago price zone, Dec. 2, 1959)

SKINNED HAMS				BELLIES			
F.F.A. or fresh	Frozen			F.F.A. or fresh	Frozen		
41½	10/12	41½		18½n	6/8	18½n	
40	12/14	40		18½	8/10	18½	
37	14/16	37		16	10/12	16	
35	16/18	35		15	12/14	15	
34½	18/20	34½		14	14/16	14	
34½	20/22	34½		12½	16/18	12½	
32½	22/24	32½		12	18/20	12	
31	24/26	31		D.S. BRANDED BELLIES (CURED)			
27	25/30	27		n.q.	20/25	14n	
26	25/up, 2s in	27		n.q.	25/30	13½n	
				G.A. froz., fresh	D.S. Clear		
				10a	20/25	12½a	
				9½a	25/30	12a	
				8½a	30/35	11a	
				8a	35/40	11a	
					40/50	10½a	
PICNICS				FAT BACKS			
F.F.A. or fresh	Frozen			Frozen or fresh	Cured		
19½	4/6	19½		6n	6/8	7n	
18½	6/8	18½		6n	8/10	7	
18	8/10	18		6½n	10/12	7½a	
18	10/12	18		8n	12/14	9a	
17½	12/14	17n		9½n	14/16	10½a	
17½	8/up, 2s in	17n		9½n	16/18	10½a	
				9½n	18/20	10½a	
				9½n	20/25	10½a	
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot	Loins, 12/dn	Car Lot		Frozen or fresh	Cured		
33½ @ 34	Loins, 12/16	33½		7½a	Sq. Jowls, boxed	n.q.	
32 @ 32½	Loins, 12/16	31½		5½	Jowl Butts, loose	7a	
29	Loins, 16/20	28½		6n	Jowl Butts, boxed	n.q.	
27	Loins, 20/up	26					
26 @ 26½	Butts, 4/8	25					
24½	Butts, 8/12	24½					
24½	Butts, 8/up	24½					
30	Ribs, 3/dn	29½					
23 @ 24	Ribs, 3/5	22					
19 @ 20	Ribs, 5/up	18					

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, NOV. 27, 1959

	Open	High	Low	Close
Dec.	8.67	8.77	8.67	8.70b
Jan.	8.70	8.79	8.67	8.60b
Mar.	8.70	8.79	8.70	8.70b
May	8.90	8.90	8.90	8.90

Sales: 2,120,000 lbs.

Open interest at close, Wed., Nov. 25: Dec., 210; Jan., 90; Mar., 115; and May, 47 lots.

MONDAY, NOV. 30, 1959

	Dec.	Jan.	Mar.	May
Open	8.60	8.60	8.55	8.57
High	8.60	8.60	8.52	8.52
Low	8.67	8.67	8.62	8.65
Close	8.92	8.92	8.85	8.85

Sales: 1,680,000 lbs.

Open interest at close, Fri., Nov. 27: Dec., 208; Jan., 90; Mar., 119; and May, 54 lots.

TUESDAY, DEC. 1, 1959

	Dec.	Jan.	Mar.	May
Open	8.62	8.60	8.62	8.60
High	8.62	8.62	8.62	8.62b
Low	8.65	8.72	8.65	8.72b
Close	8.95	9.00	8.95	8.95

Sales: 1,120,000 lbs.

Open interest at close, Mon., Nov. 30: Dec., 206; Jan., 86; Mar., 131; and May, 56 lots.

WEDNESDAY, DEC. 2, 1959

	Dec.	Jan.	Mar.	May
Open	8.90	8.90	8.87	8.87b
High	8.90	8.90	8.87a	8.87a
Low	8.85	8.90	8.85	8.85a
Close	9.00	9.10	9.00	9.07a

Sales: 480,000 lbs.

Open interest at close, Tues., Dec. 1: Dec., 199; Jan., 82; Mar., 135; and May, 61 lots.

THURSDAY, DEC. 3, 1959

	Dec.	Jan.	Mar.	May
Open	8.75	8.80	8.75	8.80a
High	8.65	8.67	8.62	8.67
Low	8.77	8.82	8.77	8.82b
Close	9.02	9.07	8.97	9.07b

Sales: 1,000,000 lbs.

Open interest at close, Wed., Dec. 2: Dec., 200; Jan., 82; Mar., 137; and May, 61 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, NOV. 27, 1959

	Open	High	Low	Close
Dec.	7.10	7.15	7.10	7.10
Jan.	7.10	7.15	7.10	7.10
Mar.	7.10	7.15	7.10	7.10

Sales: 300,000 lbs.

Open interest at close, Wed., Nov. 25: Dec., 69; and Jan. and Mar., no lots.

MONDAY, NOV. 30, 1959

	Dec.	Jan.	Mar.
Open	7.10	7.14	7.05
High	7.10	7.14	7.05
Low	7.10	7.14	7.05
Close	7.10	7.14	7.05

Sales: 480,000 lbs.

Open interest at close, Fri., Nov. 27: Dec., 67; and Jan. and Mar., no lots.

TUESDAY, DEC. 1, 1959

	Dec.	Jan.	Mar.
Open	7.15	7.15	7.12
High	7.15	7.15	7.12
Low	7.15	7.15	7.12
Close	7.15	7.15	7.12

Sales: 120,000 lbs.

Open interest at close, Mon., Nov. 30: Dec., 58; and Jan. and Mar., no lots.

WEDNESDAY, DEC. 2, 1959

	Dec.	Jan.	Mar.
Open	7.10	7.10	7.10
High	7.10	7.10	7.10
Low	7.10	7.10	7.10
Close	7.10	7.10	7.10

Sales: 60,000 lbs.

Open interest at close, Tues., Dec. 1: Dec., 58; and Jan. and Mar., no lots.

THURSDAY, DEC. 3, 1959

	Dec.	Jan.	Mar.
Open	7.15	7.15	7.10
High	7.15	7.15	7.10b
Low	7.15	7.15	7.10b
Close	7.15	7.15	7.10b

Sales: 240,000 lbs.

Open interest at close, Wed., Dec. 2: Dec., 57; and Jan. and Mar., no lots.

ALL MARGINS BACK ON MINUS SIDE

(Chicago costs, credits and realizations for Monday and Tuesday)

Sharp markdowns in prices on pork more than offset declines on the live animals this week to wipe out the plus margins on lightweights and further widening the minus margins on mediumweights. Margins on heavies, on the other hand, narrowed from their broad minus positions, due mostly to a drop in the market for such hogs.

	-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
	Value	per cwt. alive	Value	per cwt. alive	Value	per cwt. alive
Lean cuts	\$10.28	\$14.82	\$ 9.67	\$13.60	\$ 8.99	\$11.6
Fat cuts, lard	3.12	4.47	3.11	4.39	2.84	3.11
Ribs, trimm., etc.	1.37	1.97	1.23	1.73	1.15	1.61
Cost of hogs	12.62		12.48		11.76	
Condemnation loss	.06		.06		.06	
Handling and overhead	2.20		2.00		1.80	
TOTAL COST	14.88	21.41	14.54	20.48	13.62	18.6
TOTAL VALUE	14.77	21.26	14.01	19.72	12.98	18.2
Cutting margin	-.11	-.15	-.53	-.76	-.64	-.4
Margin last week	+.20	+.30	-.38	-.55	-1.00	-1.3

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	Dec. 1 12.50 @ 15.00	Dec. 1 13.00 @ 16.00	Dec. 1 13.00 @ 15.00
50-lb. cartons & cans	11.75 @ 13.00	13.00 @ 15.00	None quoted
Tierces	10.00 @ 12.50	12.50 @ 15.00	10.00 @ 13.00

PACKERS' WHOLESALE

LARD PRICES

Tuesday, Dec. 1, 1959

Refined lard, drums, f.o.b. Chicago	\$10.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.25
Leaf, kettle rendered, drums, f.o.b. Chicago	11.75
Lard flakes (Open)	11.75
Neutral, drums, f.o.b. Chicago	12.75
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening, North & South, drums	18.50

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade) Mkt.)	Dry Ref. in 50-lb. loose tins	Ref. in 50-lb. tins
Nov. 27	7.87n	7.12	9.75n
Nov. 30	7.75n	7.12	9.75n
Dec. 1	7.92n	7.12	9.75n
Dec. 2	8.00n	7.12	9.75n
Dec. 3	8.00n	7.12	9.75n

Note: add 1/4¢ to all prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 28, 1959 was 11.4, the U. S. Department of Agriculture has reported. This ratio compared with the 11.3 ratio for the preceding week and 16.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.102, \$1.106 and \$1.133 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, Dec. 2, 1959

Crude cottonseed oil, f.o.b. Valley	8½n
Southwest	9 @ 8½n
Texas	8½ @ 8½n
Corn oil in tanks, f.o.b. mills	11½b
Soybean oil, f.o.b. Decatur	7½n
Coconut oil, f.o.b. Pacific Coast	16
Peanut oil, f.o.b. mills	13½n
Cottonseed foots	
Midwest, West Coast 1½ @ 14	
East 1½ @ 14	
Soybean foots, midwest	14

OLEOMARGARINE

White domestic vegetable, 30-lb. cartons	22½
Yellow quarters, 30-lb. cartons	24½
Milk churned pastry, 750-lb. lots, 30's	23½
Water churned pastry, 750-lb. lots, 30's	23½
Bakers', steel drums, ton lots	17½

OLEO OILS

Prime oleo stearine, bags or slack barrels	11
Extra oleo oil (drums)	15½
Prime oleo oil (drums)	14½

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Nov. 27-Dec., 10.75b-76a; Jan., 10.78b; Mar., 11.16b-18a; May, 11.33b-34a; July, 11.42; Sept., 11.51b-32a; Oct., 11.19b-21a; Dec., 11.50b-30a; Mar., 11.20b-30a; and May, 11.20b.	
Nov. 30-Dec., 10.77b-80a; Jan., 10.77b; Mar., 11.20b-23a; May, 11.40; July, 11.50; Sept., 11.40b-45a; Oct., 11.32; Dec., 11.20b; Mar., 11.20b; and May, 11.20b.	
Dec. 1-Dec., 10.79b-83a; Jan., 10.79b; Mar., 11.20; May, 11.30b-41a; July, 11.49; Sept., 11.47; Oct., 11.30b-32a; Dec., 11.20b-29a; Mar., 11.30b-34a; and May, 11.30b.	
Dec. 2-Dec., 10.95b-96a; Jan., 10.95n; Mar., 11.32; May, 11.50b-55a; July, 11.61; Sept., 11.50b-50a; Oct., 11.44b-48a; Dec., 11.32b; Mar., 11.35b; and May, 11.35b.	
Dec. 3-Dec., 10.8b-90a; Jan., 10.85n; Mar., 10.21b-23a; May, 11.48; July, 11.51b-52a; Sept., 11.42b-45a; Oct., 11.34; Dec., 11.20b-32a; Mar., 11.20b; and May, 11.20b.	

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Dec. 2, 1959

BLOOD

Unground, per unit of ammonia, bulk 4.75n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 5.25n
Med. test 4.75n
High test 4.50n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged 67.50@ 77.50
50% meat, bone scraps, bulk 65.00@ 67.50
60% digester tankage, bagged 67.50@ 77.50
60% digester tankage, bulk 65.00@ 67.50
80% blood meal, bagged 100.00@ 115.00
Steam bone meal, 50-lb. bags (specially prepared) 100.00
60% steam bone meal, bagged 80.00@ 85.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit, ammonia (85% prot.) *4.25@ 4.50
Hoof meal, per unit of ammonia 17.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.15n
Medium test, per unit prot. 1.10n
High test, per unit prot. 1.05n

GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton 15.00
Cattle jaws, feet (non-gel), ton 1.50@ 3.50
Trim bone, ton 3.50@ 8.00
Pigskins (gelatine), lb. 5 1/2@ 6
Pigskins (rendering) piece 7 1/2@ 12 1/2

ANIMAL HAIR

Winter coil, dried, c.a.f. midwest, ton 60.00
Winter coil, dried, midwest, ton 55.00
Cattle switches, piece 2@ 3 1/2
Winter processed (Nov.-Mar.) gray, lb. 11@ 14n
Summer processed (April-Oct.) gray, lb. none qtd.
*Del. midwest, idel. east, n-nom., a-asked.

TALLOW and GREASES

Wednesday, Dec. 2, 1959

Trading in the inedible tallow and grease market was of a holiday character late last week. Buyers and sellers were fractionally apart as to their price ideas. Some special tallow sold at 4 7/8@5c, c.a.f. Chicago, and the price depended on quality of stock. A few tanks of choice white grease, all hog, sold at 6 1/2c, c.a.f. New York, and for quick shipment. Bleachable fancy tallow was bid at 6 1/4@6 3/8c, New York. Yellow grease was bid at 5@5 1/8c, and special tallow at 5 3/8@5 1/2c, also c.a.f. New York. Edible tallow was available at 7 3/4c, c.a.f. Chicago, and at 7 3/8c, f.o.b. River points.

A little spurt of trading came about early in the new week, with some stock changing hands at lower price levels. Yellow grease sold at 4 3/8c, c.a.f. Chicago, and at 5c, c.a.f. New York. Bleachable fancy tallow and choice white grease, all hog, were bid at 5 5/8c, c.a.f. Chicago, with 5 3/4c asked. The latter product met

buying inquiry at 6 3/8c, and bleachable fancy tallow at 6 1/4@6 3/8c, both c.a.f. East. No. 2 tallow sold at 3 1/2c, c.a.f. Chicago. Special tallow was bid at 5 1/8@5 1/4c, c.a.f. New York, and some yellow grease sold at 5c, same destination. Edible tallow sold at 7 5/8c, and at 7 3/4c, c.a.f. Chicago. Edible tallow was also offered at 7 1/4c, f.o.b. River. A couple more tanks of special tallow sold at 4 7/8c, c.a.f. Chicago, and B-white grease was available at the same price.

A fair trade developed in the inedible tallow and grease market at midweek, with stock moving at steady to mostly fractionally lower prices. Bleachable fancy tallow sold at 5 5/8c, prime tallow at 5 1/4c, special tallow at 4 3/4c, and No. 2 tallow at 3 1/2c, all c.a.f. Chicago. Choice white grease, all hog, sold at 5 5/8c, B-white grease at 4 3/4c, yellow grease at 4 1/4@4 3/8c, and brown grease at 3 1/2c, also c.a.f. Chicago.

Bleachable fancy tallow was bid at 6 1/8@6 1/4c, c.a.f. New York, on regular stock, with indications of 6 3/8c in the market on high titre material. Choice white grease, all

legal humane slaughter

HOGS



CATTLE



SHEEP



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hog, was bid at 6¼c, same destination, and indications of ½c higher for certain shipment were evident. Edible tallow traded at 7¼c, f.o.b. western point, and a couple of tanks traded at 7¼c, f.o.b. favorable River points. Edible tallow was also available at 7¼c, c.a.f. Chicago. Original fancy tallow was offered at 6¼c, c.a.f. East, with buyers quiet.

TALLOW: Wednesday's quotations: edible tallow, 7¼c, f.o.b. River, and 7¼c, Chicago basis; original fancy tallow, 5¼c; bleachable fancy tallow, 5¼c; prime tallow, 5¼c; special tallow, 4¼c; No. 1 tallow, 4¼@4¾c; and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5¼c; B-white grease, 4¾c; yellow grease, 4¼@4¾c; and house grease, 3¾@4c.

EASTERN BY-PRODUCTS

New York, Dec. 2, 1959
Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

Says 56% of Feeds Are Pelleted

Feed pelleting is responsible for 56 per cent of all manufactured feed processed in the United States, writes Robert C. Wornick, chemical engineer for Chas. Pfizer & Co., Inc., in a new bulletin released by the drug and chemical firm's agricultural research center. More than 22,000,000 tons of pellets, crumbles and cubes were turned out in 1958, testifying to the growing importance of pelleting operations in modern feed manufacturing, according to the data presented by Wornick.

Cold Storage Hide Stocks

Hides and pelts held in cold storage on October 31 totaled 73,066,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 74,346,000 lbs. in stock a month earlier, 76,852,000 lbs. a year ago, and the five-year 1954-58 average of 83,809,000 lbs.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 406,642,000 lbs. in October. Of this volume, 192,568,000 lbs., or 47.3 per cent, were shortening, and 109,311,000 lbs., or 26.9 per cent were salad or cooking oils. Shipments of margarine oils and/or fats totaled 104,763,000 lbs., or 25.8 per cent of the total. Shipments in October last year amounted to 407,291,000 lbs.

CHICAGO HIDES

Wednesday, Dec. 2, 1959

BIG PACKER HIDES: A stronger undertone prevailed at the close of last week, with dealers and tanners showing the main interest.

The market continued strong as the new week opened, with about 10,000 Northern branded cows going at 14½c, and River heavy native steers sold up to 15c. Branded steers also were higher, with butts at 14c, and Colorados at 13c. Light native steers were in better demand with 20c bid on Rivers. Late Monday, heavy native cows sold up to 16½c. Wichita branded cows sold at 15c early in the week.

Prices moved higher on Tuesday. Heavy native steers sold up to 15½, for River production, with butt-brands at 14½c, and Colorados at 13½c. Additional sales of heavy native cows were made at 16½c, Rivers. Northern-River branded cows sold higher at 15½c, after one other car moved at 15c. Heavy Texas steers sold at 14c, and River light native steers at 21c. Northern light native cows were in demand at 20c, with regular, River production bid at 20½c.

At midweek, butt-branded steers sold up to 15c, and couple cars of low freight heavy native steers at 16c. Northern light native cows traded at 21c, 1c above last bids.

SMALL PACKER AND COUNTRY HIDES: Following the pattern of the major packer market, small packer and country hides assumed a stronger undertone late last week and early this week. Locker-butcher 50/52-lb. averages moved up to 14½@15c, and the same average renderers up to 14@14½c. Some 48/50's sold Tuesday at 15c, flat, f.o.b. shipping point. No. 3 hides were nominal at 11c. Midwestern small packer 50/52-lb. allweights were pegged at 16@16½c at midweek, and 60/62's at 14½@15c nominal, also at midweek.

CALFSKINS AND KIPSKINS: Both selections developed strength about the middle of last week. St. Louis kip sold at 40c, and overweights brought 35c. In other trading, Northern heavy calf traded up to 47c, reportedly for export to Japan. Early this week, a couple cars of St. Paul and Eau Claire light calf sold at 62½c. Movement of Evansville light and heavy calf was noted at 60c and 50c, respectively. Small packer allweight calf was a shade firmer at 30@40c nominal, as was allweight kip at 31@33c, depending on points, take-off, etc. Country allweight calf was quoted at 25@26c

nominal, and allweight kip at 20c, also nominal.

SHEEPSKINS: The shearling market was steady to slightly easier this week, with Northern-River No. 1's quoted at 1.50@2.00; most sales 1.50@1.75. No. 2's were quoted at 1.00@1.30, points and quality considered. No. 3's were steady at .60@.75. Midwestern lamb pelts were scheduled to sell this week, with most sources looking for slight price increases. Last sales were at 2.65@2.75, per cwt., liveweight basis. Dry pelts were nominal at .21. Pickled skins, depending on cockle content, were quoted at 13.50 on lamb and 15.00@15.50 on sheep. Fall clips were pegged at 2.50@2.75. Rivers were quoted at 2.75@2.85.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Dec. 2, 1959	Cor. date 1958
Lgt. native steers	21n	10½@11n	
Hvy. nat. steers	15½@16	13 @13½	
Ex. lgt. nat. steers	23n	2n	
Butt-brand. steers	15	1n	
Colorado steers	13½n	1n	
Hvy. Texas steers	14n	10½@11n	
Light Texas steers	19n	14½@15n	
Ex. lgt. Texas steers	21n	18 @18½	
Heavy native cows	16½n	14½@15n	
Light nat. cows	21 @21½n	19 @19½	
Branded cows	15½	13½@15n	
Native bulls	12n	9 @9½	
Branded bulls	11n	8 @8½	
Calfskins:			
Northern, 10/15 lbs.	50n	57½@60n	
10 lbs./down	62½n	63n	
Kips, Northern native,			
15/25 lbs.	40n	5n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	14½@15n	1n	
50/52-lb. avg.	16 @16½n	1n	
SMALL PACKER SKINS			
Calfskins, all wts.	.38 @40n	45 @47n	
Kipskins, all wts.	.31 @33n	36 @37n	
SHEEPSKINS			
Packer shearlings:			
No. 1	\$ 1.50@2.00n	1.00@1.35	
No. 2	1.00@1.30n	40 @	
Dry Pelts	21n	1n	
Horsehides, untrim.	11.00@11.50n	7.50@8.00	
Horsehides, trim.	10.50@11.00n	7.00@7.50	

N. Y. HIDE FUTURES

Friday, Nov. 27, 1959

	Open	High	Low	Close
Jan. ...	18.80	19.50	18.80	19.46-50
Apr. ...	19.05	19.45	18.85	19.45
July ...	19.10	19.75	19.10	19.70b-50
Oct. ...	19.09	19.30	19.07	19.40b-50
Jan. ...	18.80b	19.00	18.99	19.00
Sales: 146 lots.				
	Monday, Nov. 30, 1959			
Jan. ...	19.50-70	19.80	19.50	19.70b-50
Apr. ...	19.70-68	19.80	19.51	19.70
July ...	19.85-87	19.97	19.65	19.88
Oct. ...	19.80-88	19.88	19.70	19.70b-50
Jan. ...	19.50	19.50	19.50	19.40b-50
Sales: 174 lots.				
	Tuesday, Dec. 1, 1959			
Jan. ...	19.70b	20.70	20.10	20.70
Apr. ...	19.76-80	20.65	19.76	20.65
July ...	20.00-10	20.81	20.00	20.70
Oct. ...	19.90b	20.80	20.25	20.80
Jan. ...	19.80b	20.80	20.25	20.40b-50
Sales: 220 lots.				
	Wednesday, Dec. 2, 1959			
Jan. ...	20.90-95	20.95	19.85	20.00
Apr. ...	20.85-75	20.85	19.80	19.85
July ...	20.80-70	20.80	20.00	19.96b-50
Oct. ...	20.70b	20.10	20.10	20.00b-50
Jan. ...	20.80a	19.95	19.95	19.60b-50
Sales: 185 lots.				
	Thursday, Dec. 3, 1959			
Jan. ...	20.00	20.00	19.30	19.35-30
Apr. ...	19.95	19.95	19.35	19.35
July ...	19.96b	19.96	19.55	19.44b-50
Oct. ...	19.95b	19.95	19.55	19.54b-50
Jan. ...	19.60b	19.60	19.55	19.50b-50
Sales: 113 lots.				

LIVESTOCK MARKETS...Weekly Review

T. J. Burg Angus Top Carlot At International; U. of Kentucky Hampshire is Champion Barrow

A load of 15 fancy Aberdeen Angus steers, shown by Tilden J. Burg of Sciota, Ill., was awarded the grand championship in the fat carlot division at the International Livestock Exposition. Schmidt Bros., of Delmar, Ia., had the reserve champion load, also Angus. Wertheimer Cattle Co., of Montgomery, Ill., showed the grand champion load of Herefords.

Grand champion barrow at the International was a 225-lb. Hampshire, shown by the University of Kentucky. It sold to Agar Packing Co. at \$8.50 per lb. Milo Wolrab of Mt. Vernon, Ia., had the grand champion load of hogs, Berkshires. Grand champion wether was a Southdown, shown by Aime F. Real of Kerrville, Tex.

Mexico Sets New Cattle Export Quotas To U. S.; Such Movement Last Year Numbered 488,000

Mexico has set new export quotas for beef and cattle shipped to the United States for the year which began September 1, 1959. The new quotas are 380,000 head of live cattle and the beef equivalent of 320,000 head. The quotas will tend to limit marketings of northern Mexican cattle in the U. S. and to prevent shortages of supplies for Mexican consumers in cities to the south.

U. S. imports from Mexico in 1958 totaled 488,000 cattle and 74,000,000 lbs. of beef. Export quotas on cattle and beef reduced the movement across the border during May-July 1959, and the new quotas are expected to restrict the movement during the remainder of 1959. Nevertheless, U. S. imports in the first eight months of 1959 were 280,000 head of cattle and 37,000,000 lbs. of beef. Most of the imports of beef were frozen and boneless. The cattle were mostly feeder steers.

SLAUGHTER STEERS AND HEIFERS

Steers and heifers sold out of first hands for slaughter at seven markets in Oct. 1959-58; numbers, costs and percentages are shown below as follows:

Steers, October 1959-58									
Grade	Number of head	Oct.	Oct.	Per cent of total	Average price cwt.	Oct.	Oct.	Oct.	Oct.
		1959	1958	1959	1958	1959	1958	1959	1958
Prime	14,141	25,825	4.5	7.5	\$28.21	\$27.65			
Choice	184,750	196,507	59.1	57.2	26.69	26.28			
Good	97,893	100,945	31.3	29.4	25.07	24.99			
Standard	13,659	18,546	4.4	5.4	22.89	23.31			
Com'l.	5	20	—	—	23.51	24.25			
Utility	2,338	1,542	.7	.5	20.81	21.33			
All grades	312,786	343,385	—	—	26.09	25.85			
Heifers, October 1959-58									
		1959	1958	1959	1958	1959	1958	1959	1958
Prime	2,472	4,558	1.7	3.1	\$26.45	\$26.83			
Choice	86,702	89,962	58.7	61.6	25.27	25.65			
Good	50,863	43,123	34.4	29.6	24.18	24.75			
Standard	5,926	6,644	4.0	4.6	21.83	23.05			
Com'l.	—	—	—	—	—	—			
Utility	1,777	1,641	1.2	1.1	19.59	20.09			
All grades	147,740	145,928	—	—	24.73	25.26			

OCTOBER SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in Oct. 1959-58, as reported by the USDA, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
	1959	1958	1959	1958
N. Atl. States	124	136	104	101
S. Atl. States	39	46	28	42
N.C. States—East	271	332	183	194
N.C. States—N.W.	517	513	64	78
N.C. States—S.W.	187	141	30	15
S. Central States	149	176	57	82
Mountain States	103	105	2	104
Pacific States	197	198	22	25
Totals	1,586	1,647	471	541
Other animals slaughtered under federal inspection: Oct. 1959—horses, 7,708; goats, 8,126; Oct. 1958—horses, 10,938; goats, 30,483.				
Data furnished by Agricultural Research Service.				

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Dec. 1 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.Y. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	\$13.15-13.25	\$12.25-13.00			\$12.00-13.00
200-220	13.15-13.25	12.75-13.00		\$12.35-12.50	12.25-13.00
220-240		12.00-13.00		12.35-12.50	12.25-13.00
U.S. No. 2:					
180-200		12.25-12.85			12.25-12.50
200-220		12.50-12.85			12.25-12.50
220-240		12.00-12.75			
240-270		11.75-12.10			
U.S. No. 3:					
200-220	12.25-12.75	12.00-12.35			11.75-12.00
220-240	12.00-12.75	11.85-12.15			11.50-12.00
240-270	11.50-12.25	11.40-11.90			11.00-11.50
270-300	11.00-11.50	10.75-11.50			10.75-11.25
U.S. No. 1-2:					
180-200	12.85-13.15	12.25-13.00		11.75-12.25	11.50-13.00
200-220	12.85-13.15	12.50-13.00	\$12.50-12.60	12.25-12.50	12.25-13.00
220-240	12.75-13.15	12.00-13.00	12.50-12.60	12.25-12.50	12.25-13.00
U.S. No. 2-3:					
200-220	12.25-12.85	12.15-12.65	12.00-12.35	11.75-12.25	11.75-12.00
220-240	12.00-12.85	11.90-12.35	12.00-12.35	11.75-12.25	11.50-12.00
240-270	11.50-12.50	11.50-12.00	11.50-12.25	11.00-12.00	11.00-11.50
270-300	11.00-11.75	11.00-11.75	11.00-11.50	10.50-11.50	
U.S. No. 1-2-3:					
180-200	12.50-13.00	12.00-12.65	12.25-12.50	10.50-12.00	11.75-12.25
200-220	12.50-13.00	12.40-12.65	12.25-12.50	12.00-12.50	11.75-12.00
220-240	12.25-13.00	12.00-12.50	12.25-12.50	12.00-12.50	11.75-12.00
240-270	11.50-12.75	11.75-12.10	12.00-12.50	11.00-12.25	
SOWS:					
U.S. No. 1-2-3:					
180-270	10.50-10.75				
270-330	10.25-10.75		10.50-10.75	10.00-10.50	10.50-10.75
330-400	9.75-10.75	9.75-10.25	9.75-10.50	9.25-10.25	9.25-10.50
400-550	9.00-10.00	8.50-10.00	9.00-9.75	8.75-9.50	8.50-9.50

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900		26.75-27.50		26.00-27.00	
900-1100		26.75-27.50		26.00-27.00	
1100-1300		26.75-28.50		26.00-27.00	
1300-1500		26.00-28.50		25.50-26.75	
Choice:					
700-900	25.75-27.75	25.50-27.50	25.00-27.50	24.00-26.25	24.75-26.25
900-1100	25.75-27.75	25.50-27.50	25.00-27.50	24.00-26.25	24.75-26.50
1100-1300	25.25-27.50	25.00-27.25	25.00-27.50	23.75-26.00	24.50-26.50
1300-1500	25.00-27.25	24.50-27.00	24.00-27.00	23.25-26.00	24.50-26.25
Good:					
700-900	23.00-25.75	24.00-25.50	23.50-25.00	22.00-24.00	23.00-24.75
900-1100	23.00-25.75	23.50-25.50	23.50-25.00	21.50-24.00	23.00-24.75
1100-1300	22.75-25.75	23.00-25.00	23.00-24.50	21.00-24.00	23.00-24.75
Standard, all wts.					
all wts.	19.50-23.00	20.50-24.00	20.50-23.00	18.00-21.00	18.00-23.00
Utility, all wts.					
all wts.	17.00-19.50	18.50-20.50	18.00-20.50	16.00-18.00	16.00-18.00
HEIFERS:					
Prime:					
800-1000		25.50-26.00		25.00-25.50	
Choice:					
600-800	25.25-26.75	24.00-25.50	24.50-26.50	23.50-24.50	24.25-25.25
800-1000	25.00-26.75	23.75-25.50	24.25-26.25	23.00-24.50	24.25-25.25
Good:					
500-700	22.75-25.50	22.00-24.25	22.00-24.50	21.00-23.50	22.50-24.25
700-900	22.25-25.25	22.00-24.25	21.75-24.25	20.50-23.50	22.50-24.25
Standard, all wts.					
all wts.	19.00-22.75	19.00-22.50	19.00-22.00	18.50-21.00	17.00-22.50
Utility, all wts.					
all wts.	16.00-19.50	15.00-19.00	17.00-19.00	15.00-18.50	15.00-17.00
COWS:					
Commercial, all wts.					
all wts.	15.00-17.00	14.75-15.75	15.00-16.00	15.00-16.00	15.00-16.00
Utility, all wts.					
all wts.	14.00-15.50	13.25-15.00	13.50-15.00	13.50-15.00	14.50-15.50
Canner & cutter, all wts.					
all wts.	9.50-14.50	11.00-14.50	10.00-13.50	11.00-13.50	11.00-14.50
BULLS (Yrds. Excl.) All Weights:					
Good:					
Commercial	17.50-19.50	20.00-20.50	17.00-18.00	18.00-19.50	19.50-20.00
Utility	16.50-18.00	18.50-20.00	17.00-18.00	17.00-18.50	18.00-20.50
Cutter	14.00-17.00	16.50-18.50	15.00-17.00	15.50-17.50	17.50-20.00
VEALERS, All Weights:					
Ch. & pr.	26.00-33.00		28.00	25.00	26.00-30.00
Std. & gd.	19.00-27.00	22.00-29.00	19.00-26.00	19.00-24.00	17.00-26.00
CALVES (500 Lbs. Down):					
Choice	22.00-27.00		21.00-24.00		23.00-24.00
Std. & gd.	14.00-23.00		16.00-21.00		17.00-23.00
SHEEP & LAMBS:					
LAMBS (100 lbs. Down):					
Choice	18.00-19.00	17.50-19.25	17.50-18.00	17.75-18.50	18.00-18.50
Good	16.50-18.25	17.00-17.75	16.50-17.50	16.50-18.00	15.50-18.00
LAMBS (105 lbs. Down)(Shorn):					
Choice	17.25-18.00	17.25-18.25	16.50-17.00	17.25-18.00	
Good	16.00-17.25	16.00-17.50	16.00-16.50	16.00-17.50	
EWES:					
Gd. & ch.	4.50-5.50	4.00-6.00	4.00-4.50	4.50-6.50	4.00-5.00
Cull & util.	3.50-4.50	3.50-4.00	3.00-4.00	3.50-4.75	2.50-4.00

CORN BELT DIRECT TRADING

Des Moines, Dec. 2—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

BARROWS & GILTS:

U.S. No. 1, 200-220	\$11.85@13.00
U.S. No. 1, 220-240	11.65@12.75
U.S. No. 2, 200-220	11.75@12.65
U.S. No. 2, 220-240	11.50@12.50
U.S. No. 2, 240-270	11.10@12.20
U.S. No. 3, 200-220	11.35@12.25
U.S. No. 3, 220-240	11.05@12.10
U.S. No. 3, 240-270	10.75@11.70
U.S. No. 3, 270-300	none qtd.
U.S. No. 3, 300-330	none qtd.
U.S. No. 1-3, 180-200	10.75@12.40
U.S. No. 1-3, 200-220	11.75@12.50
U.S. No. 1-3, 220-240	11.45@12.35
U.S. No. 1-3, 240-270	11.00@12.35

SOWS:

U.S. No. 1-3, 270-330	9.85@11.35
U.S. No. 1-3, 330-400	9.35@10.85
U.S. No. 1-3, 400-550	8.00@10.15

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Nov. 26 .. holiday	69,000	holiday	85,000
Nov. 27 ..	110,000	81,000	85,000
Nov. 28 ..	47,000	56,000	35,000
Nov. 30 ..	74,000	130,000	83,000
Dec. 1 ..	72,000	67,000	71,000
Dec. 2 ..	85,000	49,000	77,000

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Dec. 1 were as follows:

CATTLE:	Cwt.
Steers prime	\$26.00@27.00
Steers, choice	24.50@25.75
Steers, good	22.50@24.50
Heifers, ch. & pr.	23.00@24.75
Heifers, good	21.00@23.00
Cows, util. & com'l.	13.50@16.50
Cows, can. & cut.	10.00@13.50
Bulls, util. & com'l.	18.00@19.50
Bulls, cutter	16.50@18.00

BARROWS & GILTS:

U.S. No. 1, 200/220	none qtd.
U.S. No. 1, 220/240	none qtd.
U.S. No. 2, 180/200	11.75@12.25
U.S. No. 2, 200/220	12.25@12.50
U.S. No. 2, 220/240	12.00@12.50
U.S. No. 2, 240/270	11.50@12.25
U.S. No. 3, 200/240	11.85@12.15
U.S. No. 3, 240/270	11.50@12.00
U.S. No. 3, 270/300	11.00@11.50
U.S. No. 1-2, 180/200	11.75@12.25
U.S. No. 1-2, 200/220	12.25@12.50
U.S. No. 1-2, 220/240	12.25@12.50
U.S. No. 2-3, 200/240	12.00@12.25
U.S. No. 2-3, 240/270	11.50@12.15
U.S. No. 2-3, 270/300	11.25@11.50
U.S. No. 1-3, 180/220	11.75@12.25
U.S. No. 1-3, 220/270	11.50@12.25

SOWS, U. S. No. 1-3:

270/330 lbs.	10.50@11.00
330/400 lbs.	9.50@10.50
400/550 lbs.	8.25@9.75

LAMBS:

Good (wooled)	16.50@17.50
Choice, (shorn)	17.00@17.75

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Dec. 1 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$24.50@26.75
Steers, good	22.50@24.50
Heifers, gd. & ch.	22.00@25.40
Cows, utility	13.50@16.00
Cows, can. & cut.	10.50@13.00
Bulls, utility	18.00@19.00

BARROWS & GILTS:

U.S. No. 1-2, 200/230	13.00
U.S. No. 1-3, 190/250	12.00@12.75
U.S. No. 2-3, 240/285	11.60@12.25

SOWS, U. S. No. 2-3:

180/300 lbs.	none qtd.
300/450 lbs.	8.50@10.75

LAMBS:

Choice	18.25
Good & choice	17.25@18.25

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Dec. 1 were as follows:

CATTLE:	Cwt.
Steers, choice	\$26.25@26.50
Steers, gd. & ch.	23.50@26.25
Heifers, gd. & ch.	23.00@25.50
Cows, util. & com'l.	13.50@15.50
Cows, can. & cut.	12.00@14.50
Bulls, util. & com'l.	16.50@20.00

VEALERS:

Choice & prime	33.00@34.00
Good & choice	30.00@33.50
Calves, gd. & ch.	24.50@28.50

BARROWS & GILTS:

U.S. No. 1, 180/200	none qtd.
U.S. No. 1, 200/220	13.00@13.10
U.S. No. 3, 200/220	12.00@12.25
U.S. No. 3, 220/240	12.00@12.25
U.S. No. 3, 240/270	11.50@12.00
U.S. No. 3, 270/300	11.25@11.50
U.S. No. 1-2, 180/200	12.75@13.00
U.S. No. 1-2, 200/220	12.75@13.00
U.S. No. 1-2, 220/240	12.50@13.00
U.S. No. 2-3, 220/240	12.25@12.50
U.S. No. 2-3, 240/270	11.75@12.25
U.S. No. 2-3, 270/300	11.25@11.75
U.S. No. 1-3, 180/200	12.50@12.75
U.S. No. 1-3, 200/220	12.50@12.75
U.S. No. 1-3, 220/240	12.35@12.75
U.S. No. 1-3, 240/270	11.75@12.25

SOWS, U. S. No. 1-3:

270/300 lbs.	10.25@10.75
330/400 lbs.	9.25@10.25
400/550 lbs.	9.50@9.50

LAMBS:

Good & choice	16.00@18.50
Utility & good	14.00@18.50

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Dec. 1 were as follows:

CATTLE:	Cwt.
Steers, choice	\$25.00@26.75
Steers, good	22.00@25.00
Heifers, gd. & ch.	13.25@16.00
Cows, util. & com'l.	13.25@16.00
Cows, can. & cut.	10.50@13.25
Bulls, cutt. & com'l.	15.00@18.50

VEALERS:

Good & choice	21.00@25.00
Calves, gd. & ch.	17.00@20.00

BARROWS & GILTS:

U.S. No. 3, 220/240	none qtd.
U.S. No. 3, 240/270	11.50@12.00
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	12.25@12.50
U.S. No. 1-2, 200/220	12.35@12.75
U.S. No. 1-2, 220/240	12.35@12.65
U.S. No. 2-3, 200/220	12.00@12.25
U.S. No. 2-3, 220/240	12.00@12.25
U.S. No. 2-3, 240/300	11.50@12.15
U.S. No. 1-3, 180/200	11.50@12.00
U.S. No. 1-3, 200/220	12.00@12.50
U.S. No. 1-3, 220/240	12.25@12.50
U.S. No. 1-3, 240/270	11.75@12.35

SOWS, U. S. No. 1-3:

270/330 lbs.	10.25@10.75
330/400 lbs.	9.75@10.50
400/550 lbs.	9.00@10.00

LAMBS:

Good & choice	17.00@18.50
Utility & good	16.00@17.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Dec. 1 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$23.50@26.00
Steers, std. & gd.	21.00@23.50
Heifers, good	24.00
Heifers, util. & std.	17.00@21.00
Cows, utility	13.50@16.00
Cows, can. & cut.	11.00@15.00
Bulls, utility	18.00@19.00

VEALERS:

Choice	36.00@37.00
Good & choice	27.00@35.00
Calves, gd. & ch.	19.00@23.00

BARROWS & GILTS:

U.S. No. 1-2, 190/240	12.50@12.75
U.S. No. 2-3, 190/240	12.25@12.50
U.S. No. 2-3, 240/270	12.00@12.50

SOWS, U. S. No. 2-3:

270/400 lbs.	9.50@10.00
400/600 lbs.	9.00@9.50

LAMBS:

Choice & prime	18.00@18.25
Good & choice	16.50@18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 28, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	11,094	9,703	45,792	23,730
Baltimore, Philadelphia	6,654	1,359	24,547	2,400
Cincy., Cleve., Detroit, Indpls.	15,810	4,301	114,556	14,800
Chicago area	17,482	6,319	28,835	6,000
St. Paul-Wis. areas ²	26,629	21,062	128,067	14,800
St. Louis area ³	9,196	2,037	81,940	5,500
Sioux City-So. Dakota ⁴	22,248	120,545	17,000
Omaha area ⁵	33,847	189	80,238	13,800
Kansas City	12,514	43,218
Iowa-So. Minnesota ⁶	27,698	8,911	294,858	27,000
Louisville, Evansville, Nashville
Memphis	5,440	3,710	52,974
Georgia-Florida-Alabama area ⁷	4,540	1,853	26,441
St. Joseph, Wichita, Okla. City	16,507	1,288	60,772	6,000
Ft. Worth, Dallas, San Antonio	7,382	3,200	20,348	10,000
Denver, Oden, Salt Lake City ⁸	15,979	147	17,002	20,000
Los Angeles, San Fran. areas	20,148	810	27,489	3,000
Portland, Seattle, Spokane	5,740	324	15,227	4,000
GRAND TOTALS	258,908	65,213	1,191,849	130,000
Totals same week 1958	235,764	71,108	1,040,961	130,000

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. D. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Mo., Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Nov. 21 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹	Good
	1959	1958	1959	1958
Toronto	\$25.50	\$25.00	\$32.00	\$31.50
Montreal	23.50	23.50	28.35	29.65
Winnipeg	23.50	23.47	28.87	28.50
Calgary	23.90	23.65	19.30	24.30
Edmonton	23.10	22.25	19.80	25.00
Lethbridge	22.00	23.25	23.00	19.10
Pr. Albert	22.75	22.80	20.50	24.00
Moose Jaw	23.00	22.20	19.50	24.10
Saskatoon	23.40	22.40	24.50	26.00
Regina	23.25	22.50	21.50	25.50

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended Nov. 28:

	Cattle	Calves	Hog
Week ended Nov. 28	2,175	16,300	12,500
Week previous (six days)	2,802	21,200	18,000
Corresponding week last year	2,193	16,300	12,500

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Nov. 21, with comparisons:

CATTLE	Week ended	Same week
	Nov. 21	1958
Western Canada	20,784	17,402
Eastern Canada	18,641	19,918
Totals	39,425	37,320
HOGS	Week ended	Same week
	Nov. 21	1958
Western Canada	72,142	81,954
Eastern Canada	87,176	74,926
Totals	159,318	156,880
All hog carcasses	Week ended	Same week
	Nov. 21	1958
graded	170,831	167,676
SHEEP	Week ended	Same week
	Nov. 21	1958
Western Canada	6,332	5,628
Eastern Canada	11,431	10,317
Totals	17,763	15,945

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 27:

Los Ang.	3,000	200	1,000	100
N. P'tland	1,100	200	1,600	1,500
Stockton	875	150	750	150

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Nov. 27, with comparisons:

	Cattle	Hogs	Sheep
Week to date ..	205,200	321,500	85,000
Previous week ..	240,100	442,400	81,700
Same wk. 1958 ..	193,600	310,900	73,700

uring the
s reported

Grades	Shores
992	33.70
547	2.02
552	34.00
835	0.73
067	14.00
940	5.50
545	10.10
238	12.00
218	27.00
658	

St. Paul, Minn.
Wis. Institute
Louis, Mo. 4
town, S. Dak.
Iowa. Institute
avenport, Ia.
y, Mason City
udes Elmira
Moultrie, Ill.
and Quincy
isco, San Jose

MARKETS

grades of
markets in
pared with
oner by the

LAMBS	Good
Handyweight	
1950	100
\$19.55	100.0
19.55	100.0
16.80	100.0
16.00	100.0
16.20	100.0
15.00	100.0
16.00	100.0
16.00	100.0
16.05	100.0
14.00	100.0

S

located in Al
a.; Doha
v. 28:

Calves	Horn
	16.70
	21.30
	18.10

RECEIPTS

12 market
ended Friday
comparisons



Hogs	Shores
321,500	82.00
442,400	81.70
310,900	79.70

RECEIPTS

livestock
and 41st st.
arket for the
Nov. 28:

ives Hogs	Shores
29	None
233	19.581
26	None
160	20,904
at 31st Street	

CEMBER 5, 1959

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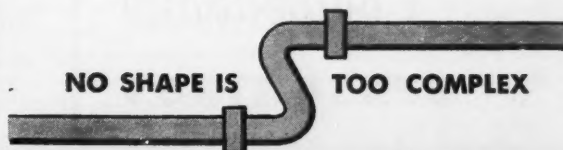
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See page 3/M

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Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

The Meat Trail...

Greenebaum Named President Of New York Purveyor Group

RICHARD M. GREENEBAUM of M. H. Greenebaum, Inc., was elected president of the Meat and Poultry Purveyors Association, Inc., of New York at the group's 24th annual meeting in New York City. Prior to this new appointment, Greenebaum was first vice president of the meat and poultry organization.

Other officers chosen are: first vice president, DAVID SPERLING, E. Joseph, Inc.; second vice president, IRVING F. SCHLOSSER, Knickerbocker Meats, Inc.; third vice president, KENNETH MCKINLEY, McKinley Meat and Poultry Corp.; treasurer, ISIDOR FRANK, Washington Beef Co., Inc., and counsel and secretary, BENJAMIN YOUNG.

FREDERICK C. THOMSON, George Schaeffer & Sons, Inc., formerly president of the association, was named chairman of the board of directors. Other directors are: WILLIAM H. BOVERS, West Harlem Meat Co.; DANIEL BUSCHBAUM, Aaron Buschbaum Co., Inc.; JASON D. CHIOS, Jason D. Chios, Inc.; JOHN J. CUNNINGHAM, Cunningham Bros., Inc.; EDWARD T. JOBBAGY, Pacific Hotel Supply Co., Inc.; JOSEPH E. KENNEY, Knickerbocker Meats, Inc.; ALFRED LOWENSTEIN, J. Lowenstein & Co., Inc.; JOHN A. OTTMAN, Ottman & Co., Inc.; PETER H. PETERSEN, Petersen-Owens, Inc.; ROBERT D. PETERSEN, Petersen-Owens, Inc.; NATHAN SCHWEITZER, JR., Nathan Schweitzer & Co., Inc.; JAMES T. SMITH, Ottman & Co., Inc.; PAUL A. SPITLER, JR., DeBragga & Spitler, Inc., and HOWARD E. WIELAND, associated with Edward Davis, Inc.

JOBS

J. W. HYATT, sales manager of Morrell-Felin Co., Philadelphia, a division of John Morrell & Co., has announced several new assignments in that plant's sales department. WALTER E. HUBBARD, district sales manager for the service sales division, also has taken over district supervision of service sales, district E. GEORGE E. WOODFORD is now district sales manager of the route sales division. GAR RAYMOND is concentrating on large account sales, mainly in the chain and cooperative category. WILLIAM B. HOERTER will devote his time to institutional sales and in this capacity, will handle milk food. Sales department product responsibilities have been com-

bined and placed in the hands of EDWARD T. BROWN, who heads the new fresh pork and provision sales department. Aiding Brown will be DONALD F. BLACKBURN, who holds the post of production coordinator for the Morrell-Felin concern.

Dr. THOMAS M. NUNLEY has been promoted to the position of assistant



DR. NUNLEY

inspector in charge at the Memphis, Tenn., meat inspection station of the U.S. Department of Agriculture. He succeeds Dr. JAMES D. LANE, who recently was transferred to a staff position at Washington, D. C. Nunley, who joined the meat inspection division at San Antonio,

Tex., in 1951, has served as inspector in charge at Birmingham, Ala., since 1958. He received the DVM degree from Texas Agricultural and Mechanical College in 1951.

DOYLE MILLWEE has been named assistant sales manager of the Armour and Company plant in Oklahoma City, Okla. Millwee, with Armour since 1947, had served the past several months at the firm's Amarillo branch. He succeeds WALT TUNNELL, who has been transferred to Little Rock, Ark.

LES LEES and GEORGE BONNETT have been promoted to plant superintendents within the Burns & Co., Ltd. organization. Lees, new superintendent of the Regina, Sask., plant, joined Burns at Winnipeg, Man., in 1935. He has served as standards supervisor at the Regina and Vancouver, B.C., plant and as general foreman at the Burns plants in



AWARDS for public and humanitarian services were distributed at fourth annual dinner-dance of Philadelphia Food Trades Organization. Honored were (seated, l. to r.) Vernon D. Northrup, president of Food Distribution Center in South Philadelphia, for efforts in establishing center and for work with food industry generally; meat wholesaler Joseph Paull, for humanitarian endeavors for European refugees, inmates of Eastern State Penitentiary and the aged, and Municipal Judge Adrian I. Bonnelly, for long years of public service and efforts on behalf of Municipal Court. Each received PFTO Meritorious Achievement Award presented by Louis A. Ganz, Food Fair Stores, Inc., president of group. Also honored was Andrew Pavelka, founder of group, for "distinguished service" as president for past 11 years. Officers and directors standing are (l. to r.): Joe Smith of Swift & Company, second vice president; Gar Raymond of Morrell-Felin Co., director; Ganz; Larry Clausen of Consolidated Dressed Beef Co., Inc., first vice president, and John Gwin of Mutual Rendering Co., Inc., director. PFTO, founded 12 years ago and comprised of executives in meat industry, retail distribution companies and allied enterprises, emphasizes both charitable and humanitarian service.

Kitchener, Ont., and Calgary, Alta. BONNETT, who has been named superintendent of the Kitchener plant, joined Burns at the Winnipeg plant in 1938. He became standards super-



LES LEES



G. BONNETT

visor at Winnipeg in 1949, general foreman at Calgary in 1954 and superintendent at Regina in 1956, serving in the latter post until his latest promotion.

JERRY S. LUND and DENIS J. INKEL have been appointed manager and sales manager, respectively, of the Geo. A. Hormel & Co. branch at Atlanta, Ga. Both men have been with the firm for more than 20 years.

PLANTS

A new meat packing plant, Ruston Processing Plant, Ruston, La., has begun operations. Managers are POOLE RISER and B. H. SHERRILL.

Leroy Meat Corp., 189 Montague st., Brooklyn 1, N.Y., has been granted a charter of incorporation listing capital stock of 200 shares no par value. IRVING HOFFMAN, 189 Montague st., Brooklyn 1, N.Y., filed the papers.

Hatfield Packing Co., Hatfield, Pa., which equipped its entire plant with a sprinkler system in the past year, now plans to construct new live-stock pens and enlarge its shipping area and packaging department, the company announced at its sixth an-

nual dinner for personnel. About 140 persons attended the event, which was highlighted by the distribution of profit-sharing checks. JOHN CLEMENS, president, was toastmaster. Speakers also included LESTER CLEMENS, vice president; EZRA CLEMENS, secretary, and ABRAM CLEMENS, treasurer of the company.

TRAILMARKS

A Chicago elementary school has been dedicated to the late OSCAR F.

MAYER, founder of Oscar Mayer & Co., Chicago. The school is located near the Oscar Mayer plant where each Saturday Mayer, meeting "his own payroll," would line up the neighborhood children and place a nickel in each hand. He also provided free lunches for children of the Luther Haven school in Chicago for many years and gave therapeutic equipment to crippled children, according to Chicago school superintendent BENJAMIN C. WILLIS. Mayer's daughter, MRS. ADOLPH C. BOLZ, and her husband, senior vice president of the firm, were present at the dedication ceremonies.

MILTON J. SCHLOSS, president of The E. Kahn's Sons Co., Cincinnati, O., reviewed the outlook for the meat packing industry at the 36th annual luncheon meeting of the Ohio Valley Transportation Advisory Board in Cincinnati.

The National Hide Association has announced a research and promotion program designed, in part, to find new uses for hides and leather. So far, \$2,000 has been voted from



O. F. MAYER

within the organization for the project. Further voluntary contributions will be sought from members and non-members. A committee has been set up under MERLE A. DELPH, M. A. Delph Co., Indianapolis, to decide how the funds should be used. HYMAN KATZ, Wisconsin Hide Corp., Milwaukee, president of the association, has urged the discovery of a "third dimension—a leather as new as to gain immediate public appeal and approval."

SEYMOUR S. FRIEND and JOE MONAHAN of Friend & Monahan have been reappointed co-chairman of the meats and poultry division of the New York City Cancer Committee's 1960 April Cancer Crusade.

The Cudahy Packing Co., Omaha, Neb., was honored by the U. S. Treasury Department for the participation of its employees in the savings bond program. The firm achieved over 50 per cent employee participation in the payroll saving plan. Citations were presented to J. S. BOTTOM, sales manager of the Omaha plant, for his services as chairman of the plant drive and JAMES FELLOWS, vice president and chairman of the bargaining committee of the Cudahy union, who accepted on behalf of the nearly 3,000 plant employees. The 50.5 per cent of the Omaha employees enrolled in the program are buying bonds at a rate of about \$500,000 a year.

DEATHS

GERALD J. WILLOWS, 49, general manager of Intercontinental Packers, Ltd., Saskatoon, Sask., Canada, died suddenly in Phoenix, Ariz., where he and his wife had gone for a short vacation. Willows began working for his father in the cattle buying and selling business at the age of 16. He started with Intercontinental in charge of the livestock department in 1941, became manager of the company in 1945 and general manager in 1950. He served as president of the Meat Packers Council of Canada in 1957.

JOHN R. GRAVER, 56, vice president of H. Graver Co., Chicago, died November 28. Graver, son of the meat packing firm's founder, HOWARD GRAVER, was associated with the company for over 30 years. His wife and three children survive.

ROBERT M. PERKINS, 61, president and one of the founders of Linkage Machines, Inc., Newark, N. J., died recently. He also had been a member of the board of directors of A. P. Smith Manufacturing Co., Orange, N. J., for the past 15 years.



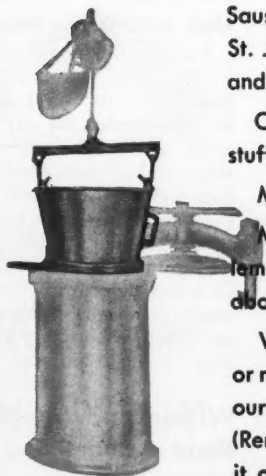
GRAND CHAMPION steer of 1959 Kansas City American Royal, "Mr. Gimere," is shown with Eddie Williams (left) of Williams Meat Co., Kansas City, who purchased steer for J. W. Putsch and Mrs. Putsch, restaurant owners. Seller Kenneth Eitel (right) also is shown with 1,085-lb. champion Angus, which sold for \$6.10 a pound, or a total of \$6,417.20 after weight loss allowance.

"CLEAN-LINE"

Your SAUSAGE ROOM



MODERNIZATION BY ST. JOHN & CO.



No. 359X
Stainless Steel
Dump Bottom
Sausage Bucket

Sausage room production can be increased as much as 20% with St. John "Clean-Lining." Simultaneously, labor costs for operation and maintenance can be decreased.

Controlled chopper charging and overhead loading of the stuffer are the "key" to uninterrupted production.

Minimum man-power is required.

Maximum sanitation is achieved. Limited space and other problems have been solved with variation of the schematic diagram above.

Whether your sausage room can use standard St. John equipment or needs special modifications to meet your particular requirements, our Engineering Service is available to you without obligation. (Remember, too, that because St. John Equipment is built to last, it outwears ordinary types by as much as 3 times.)

NOW! Complete your modernization with the St. John #2020 —the industry's most modern continuous stuffer!



"Famous for Stainless"

ST. JOHN & CO.

5800 S. DAMEN AVE., CHICAGO 36, ILLINOIS

**Tops in dependability!
Lowest in cost!**



HUNTER CARGO COOLERS

MECHANICAL TRUCK REFRIGERATION SYSTEMS

- Units for every type of truck
- Ultra-modern, package unit design
- Extremely rugged construction utilizes industry-wide standard components
- Service and replacement parts readily accessible through national network of Hunter sales and service outlets
- Electric standby power optional on all models
- Full-year warranty, backed by 20 years' experience in design and manufacture of transport temperature control systems
- Lowest initial cost in the industry
- Cost less to operate and maintain
- Light in weight — bigger payloads
- Compact — occupy less cargo space
- Easy to install, easy to service
- More refrigeration per pound of weight
- More refrigeration per dollar of cost



Write for
literature and
specifications
on units to fit
your specific
requirements



HUNTER

MANUFACTURING CO.
30525 AURORA RD.
SOLON, OHIO

TRANSPORT HEATING AND REFRIGERATION

Mid Policy Statement

[Continued from page 20]

background of preparation and merchandising of the food under consideration or of foods in the same general category, recipes from the better-known cookbooks, hotels and restaurants, dieticians and home economists and surveys to obtain consumer expression. We are quite fortunate in having representatives in over 500 cities and towns located through the United States, most of whom have been trained to conduct objective consumer surveys.

INDUSTRY CONSULTED: "We also receive information from various interested parties such as meat processors, trade associations and consumer groups. After we have collected all available information, it is assembled into various categories for evaluation. The actual standard of composition emerges from the determinations arrived at when the values of the various categories are established. It is usually necessary to place different values on the various categories, with more value being placed on the categories that furnish information which was derived from the greatest number of consumers.

"Our standards of composition in no way hinder legitimate technological advances in the meat packing industry. You have cited a good example, that is, the curing of pork cuts by the injection of pickle through the vascular system. Contrary to your understanding, our concept of consumer expectancy was the same then as it is today. We followed this curing procedure during its developmental stages and found that when no more pickle was used than was necessary to properly cure the product, it resulted in a milder cure, but the finished product had the same general characteristics that the consumer had been accustomed to receiving in conventionally-cured hams. We further found that when an excessive amount was injected, it produced a product having quite different characteristics than those prepared by conventional curing methods in vogue during that time. It was, therefore, necessary to surround the curing procedure with controls which would assure that the finished product have the same general characteristics that the consumer had been accustomed to receiving. We have continued through the years carefully to review new processing methods and we have never discouraged the development of new technics and new merchandising

practices so long as they do not result in adulteration of product, meat inferiority, nor affect food composition or product characteristics which the consumer has come to associate with well-known products."

Postpone Decision On Date For Colorado Beef Referendum

The marketing order committee of the Colorado Beef Council voted recently to postpone setting a date for a beef marketing order referendum until the group's February meeting, according to Louis Berthoud, president of the Colorado beef organization.

At the meeting it was agreed that the State Department of Agriculture be requested to prepare a marketing agreement on beef for consideration also at the February meeting.

Berthoud added that recommended changes in the present marketing order made at scattered state hearings earlier this year were made a part of the committee records.

The marketing order would deduct up to 10¢ per animal from the sale of cattle sold for slaughter. Two-thirds of the cattlemen representing two-thirds of the cattle in the state must approve the order before it can be put into operation.

Hall Patent on Phosphate Use Issued in Germany

Issuance in Germany last summer of the Hall patent on the use of phosphates in cured meat afforded an opportunity for any claimants to prior use in that country to present their claims and block the action. Research by Reinhard Kubler into the use of disodium orthophosphate in fresh, uncured meat, in which it was found that the additive speeded up color deterioration and spoilage, was considered by the German patent office in allowing the George O. Hall patent to be issued.

Wilson and Agency End Meat Advertising Ties

Wilson & Co., Inc., Chicago, and Kenyon & Eckhardt, Inc., have announced a termination of their two-year client-agency relationship in which the latter organization handled the advertising for Wilson hams, bacon, sausage, canned meats and other meat products.

The termination was brought about by product conflicts which have developed within several of the agency's other accounts. Wilson has not indicated how or when it will select another agency to handle advertising for the meat products.

Your
PROTECTIVE SHIELD

**UNITED
STATES
COLD
STORAGE**

CHICAGO 1115 W. Pershing Rd.
DALLAS 1114 Wood St.
DETROIT 1448 Wabash
FORT WORTH 1101 N. E. 23rd St.
KANSAS CITY 500 E. 3rd St.
OMAHA 4302 S. 30th St.
PORT LAVACA, TEXAS
612 Harbor St.

**United States
Cold Storage
Corporation**



NATIONAL ECONOMY and PROSPERITY

Just three of more than 3,500 trade names listed, with the manufacturer and address, in the "YELLOW PAGES" of the meat industry.

The
**PURCHASING GUIDE
FOR THE MEAT INDUSTRY**

A NATIONAL PROVISIONER
PUBLICATION



Sugardale Provision Co., Canton, Ohio . . .

ties 2,000 meat cartons a day...

**cuts tying
time by**

60 per cent!

"Our six Bunn Tying Machines cut wrapping time by 60%, save us hundreds of dollars a week... free two employees for other duties," says Carl Lavin, Sausage Dept. Mgr., of Sugardale Provision Co., progressive Canton, Ohio packing concern.

Sugardale ties cartons ranging from 10"x10"x15" to 2"x3"x4". They value the Bunn machines for this ability to tie rapidly and securely when the package line is going full speed. Mr. Lavin notes that they have operated Bunn Machines' day

after day for 20 years with relatively little maintenance cost.

Bunn Tying Machines can save time and money in your company, too. Anything that can be tied by hand, can be tied better and much faster by a Bunn Tying Machine.

Simple to operate. Position the package. Step on the trip. Your Bunn machine automatically adjusts to package size and gives you a precision tie in 1½ seconds or less! Write today for complete information.



BUNN

**PACKAGE
TYING
MACHINES
Since 1907**

B. H. BUNN CO., 7605 Vincennes Ave., Dept. NP-129, Chicago 20, Ill.
Export Department: 10406 South Western Ave., Chicago 43, Ill.

MAIL COUPON NOW FOR MORE FACTS

B. H. BUNN CO., Dept. NP-129
7605 Vincennes Ave., Chicago 20, Ill.

- ☐ Please send me a copy of your free booklet
☐ Please have a Bunn Tying Engineer contact me.

Name

Company

Address

City Zone State

GET THE WHOLE STORY

Send today for this fact-packed booklet, which illustrates the many advantages of Bunn Tying Machines. Or let a Bunn Tying Engineer show you. No obligation.

9094

Flashes on suppliers

THE GLOBE COMPANY: The Globe-Engelhorn humane electrical stunning system for hogs and other small animals is now available to packers from this Chicago supplier. Fully government approved, the system has been in the design and development stage for two years in a federally inspected slaughterhouse where more than 50,000 hogs were stunned successfully, humanely and economically. It is said to be engineered entirely to an individual plant's industrial requirements.

AMERICAN CAN COMPANY: The appointment of JOSEPH M. HALL as manager of the coil stock plant in Hammond, Ind., has been announced by representatives of this New York City firm. Hall, who has been employed by the firm since 1928, formerly was manager of the Brooklyn, N. Y., plant.

WALLERSTEIN COMPANY: Officials of this Staten Island, N. Y., division of Baxter Laboratories, Inc., have announced the appointment of VINCENT WHALEN as western regional manager. He will be

responsible for meat department sales in an area including the Pacific Coast and Mountain regions. Whalen, whose headquarters are in Los Angeles, has been associated with Wallerstein for 19 years.

CHEMETRON CORP.: C. EDWARD WOLFE has been appointed a vice president of the Cardox division in Chicago, according to an announcement by ROY T. OMUNDSON, division president. Wolfe is general manager of Cardox's many activities involving carbon dioxide.

GENERAL DYNAMICS CORP.: EDWARD ELLIOTT, JR., is the new manager of industrial-medical sales for the Liquid Carbonic division. His appointment comes as a result of the expanded activities of the division since the acquisition of Hensch Industrial-Medical Gas Enterprises last June, according to company officials.

MARATHON: Three new appointments in meat and vegetable oil packaging sales have been announced by officials of this Menasha, Wis., division of American Can Co. CAL DEUSTER, who has been with the company since 1954, will represent Marathon in Seattle. GUY ARENTSEN, whose most recent assignment has been as a sales specialist in Menasha,

has transferred into sales in Dallas. He replaces DON JESSUP, who has moved on to sales in San Francisco.

DIAMOND ALKALI CO.: Recent appointments at four locations were announced by HARRY S. WEINER, manager of operations for the Chlorinated Products division. Z. A. STANFIELD, technical superintendent at the Belle, W. Va., plant, has been transferred to the Greens Bayou plant in Houston in the same capacity. Named to succeed him at Belle is D. R. PULVER of the Cleveland division's technical staff. Replacing Pulver is V. C. CAYTON, who was process engineer at the Deer Park, Tex., plant. G. E. TAYLOR has moved into Cayton's vacated post.

THE V. D. ANDERSON CO.: To insure prompt delivery of "Expeller" replacement parts to West Coast meat packers and renderers, this Cleveland concern has opened a warehouse in Fresno, Cal., where ample stocks of the replacement parts are carried on hand. This service depot is under the management of H. HOWARD HANSEN.

PETERS MACHINERY CO.: The appointment of WILLIAM P. IMHOFF to the position of sales engineer has been announced by H. LYLE GREENE, president of this Chicago concern.



The new **SIMPLEX BRINE PUMP** for pumping hams or bacon

10 REASONS WHY THE NEW SIMPLEX BRINE PUMP IS GOOD NEWS FOR YOU

1. The new Simplex Pump **ELIMINATES** all moving parts that cause delay and repairs.
2. It is guaranteed to be 30% **FASTER** than other brine pumps.
3. Tank is made of 1/4-inch No. 316 stainless steel plate and **WILL LAST A LIFETIME**.
4. Has **Air-intake filter**.
5. A 3-inch opening at top provides easy access for **INSPECTION** as well as convenient filling.
6. Tank can be used for mixing brine.
7. Glass gauge at base indicates contents and lets you know when tank needs refilling.
8. A **SIZE TO MEET YOUR NEEDS** . . . 20-gallon, 40-gallon, 75-gallon or 150-gallon . . . made to your specifications.
9. **EASY TO OPERATE** . . . simply open the valve and begin pumping.
10. **USE AS MANY OPERATORS AS YOU NEED** . . . simply by lengthening the outlet pipe.

THE SIMPLEX BRINE PUMP has been approved by the U. S. Department of Agriculture. Territories open for distributorship . . . for further information and price list write to:

THE SIMPLEX PUMP CO.

1348 DARLING STREET
OGDEN, UTAH

IMPROVE YOUR SAUSAGE PRODUCTION WITH **SODIUM CASEINATE** EDIBLE POWDER

JOHN R. SPELLACY DAIRY PRODUCTS

P.O. Box 156

Sherburne, N.Y.

Telephone: Orchard 4-3851

HOG BUYERS EXCLUSIVELY

Geo. Hess
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HESS, WATKINS, FARROW & COMPANY

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57 COMPANIES

SUPPLY CLEANING COMPOUNDS

You'll find them all listed in the
"YELLOW PAGES" of the Meat Industry . . .
starting on page 43

Guide for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 3 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER

HELP WANTED

PLANT MANAGER

National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of meat processing, labor relations, cost accounting, advertising and sales. Excellent opportunity for advancement, regular merit increases and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background and qualifications. W-517, THE NATIONAL PRO-

EXECUTIVE SALES MANAGER

EXECUTIVE SALESMAN: With broad knowledge of packing industry with special emphasis on meat merchandising. Ideal position for a creative, energetic sales manager who wants to get the most out of his efforts. Please enclose photograph, give experience and salary desired, in first letter. All replies are strictly confidential. This is an Ohio corporation. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT CANNING PRODUCTION

For large independent midwest meat packer with rapidly growing canned meats operation; full line of large and shelf canned meats; excellent opportunity for the experienced canning production man. Please submit resume of education, experience, age, physical condition and salary expectations. All replies will be held in strict confidence. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MANAGER: Modern federal inspected independent packing plant located in central midwest has outstanding opportunities to offer a qualified man. Must be able to manage entire sausage department. Send complete resume. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Processing, freezing, distribution plant in the Philadelphia, Delaware valley area. Financing available. Government inspected meat plant, 18,000 sq. ft. Ample refrigeration, cooling, drying, T.G. load, railroad siding. J. T. JACKSON, Realtors, Roosevelt Blvd. & Rising Sun Ave., Philadelphia 20, Pa. Phone Davenport 4-2000.

FOR SALE: U. S. Inspected meat plant in Riverside, N. J. 18,000 square feet. Cooler and freezer facilities. Railroad siding and trucking loading facilities. PHILADELPHIA DRESSED BEEF COMPANY, 114 Moore St., Philadelphia 48, Pa., or 402 West 14th St., New York, N. Y.

PACKING HOUSE-FREEZER PLANT: Modern equipment, 450 lockers, 1958 sales \$150,000. Pennsylvania. FS-527, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL PLANT: Slaughtering capacity 100 hogs, 50 cattle weekly. Sausage kitchen, barns and pens. \$14,000. FRANK FERRARA, 758 N. 9th St., Clinton, Indiana

MISCELLANEOUS

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, DECEMBER 5, 1959

EQUIPMENT WANTED

WANT TO BUY: A used Patty Maker manufactured by Automatic Food Shaping Machine Company. Interested only in the large machine capable of forming 5,000 per hour, Model 4AP or later. Please forward condition and price to MODERN MAID PACKERS, INC., Lebanon, Pa.

DRY RENDERING TANKAGE COOKER: With steam jacket and agitator. Must hold steam pressure or vacuum in cooking chamber. S. E. NIGHTON COMPANY, 150 Northfield Road, Bedford, Ohio.

EQUIPMENT FOR SALE

MEAT MACHINES

Equipment from closed packing plant for sale f.o.b. Complete list, descriptions and prices mailed upon request. Such as: TOLEDO 50 lb dial scales, \$150.00; MODEL 200 "Steak Maker" cubing machine \$90.00; ALLBRIGHT-NELL No. 400 Sausage Stuffer \$700.00; MODEL 114 A Linking Machine \$1500.00; buggies, pumps, scales, racks, holists, tables, washers, saws, UV lamps, overhead track, trolleys, etc. Equipment located at 2116 W. Beaver St., Jacksonville, Fla. Phone EL 3-5428, by owner

N. G. WADE INVESTMENT COMPANY
P. O. Box 321,
Jacksonville, Florida.
Phone EL 5-7718.

ANDERSON EXPELLERS

All Models. Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

One Seelbach No. 200 Cut-Mix silent cutter, 3 months old, like new, cost \$7,000.00. Will sell for immediate sale \$5,000.00. Contact Mrs. Nidell, 3900 N.W. 39th St., Oklahoma City, Okla. Phone WI-6-4457.

FOR SALE: Riets Desingreator and Prebreaker, several retorts and steel baskers. A boxer, and unscrambler and other machinery. For additional information and prices contact PAUL'S QUICK SERVICE, 26100 Schoenherr Road, Warren, Michigan. Phone PR-1-0504.

FOR SALE: Flex-Vac vacuum machine, model 6-5 with Beach Russ pump, Model 100. In excellent condition. Price \$1500.00 F.O.B. Cincinnati. Mane Provision Co. 532 Oliver St., Cincinnati 14, Ohio.

WE ARE INTERESTED: In hearing from small slaughterers who would like to sell three loads of mixed grades of beef weekly on a steady basis. W-514, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WILL BUY, LEASE OR MERGE NEW YORK AREA. Operate small plant, slicing, packaging bacon. Desire to expand with additional sliced smoked meats. Also packaging, wholesalers, chain store. Interested in employing salesman also. Liberal commission. W-515, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ATTENTION!

BEEF AND PORK PACKERS

Are you represented in Europe? If not, here's your opportunity.

M. A. van DANTZIG & CO.,
P. O. Box 248, Rotterdam, Holland
are interested to act as sales agents and brokers, beef and pork sundry items, choice white grease, bone and blood meat, tongues-livers-kidneys, our specialty. Will extend benefits. 40 years' selling experience throughout Europe, also Asia. Brokerage 1% and 2% depending on items and results. Our references:

Amsterdam Bank of Rotterdam,
Holland Bank Unie of Rotterdam.
Meat and edible oils trade throughout Europe. All inquiries will be answered by our associates: FRANK A. BLUM & SONS, Inc.
1218 W. Carson St., Pittsburgh 19, Pa. U.S.A.

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

Current General Offerings

Sausage & Bacon

- 2143-AIR CONDITIONED SMOKEHOUSE CABINET: stainless steel, 4-cage cap., 16 1/2" x 8 1/2" x 7 1/2" to top of rail, with heater, blowers, smoke generator, controls, etc. \$5,500.00
- 2229-JOURDAN COOKER: stainless steel, 2-cage cap., 9' high x 6 7/8" wide x 5' long, with 1 H.P. pump, excel. cond. crated ready to go. \$1,750.00
- 2303-GRINDER: Buffalo 64-BG, with 8 1/2" plates, knives, 25 HP. motor \$825.00
- 2304-GRINDER: Anco #766A, 8 1/2" plates & knives \$895.00
- 1724-GRINDER: Buffalo #64-B, 25 HP. motor, silent chain drive \$725.00
- 2297-GRINDER: Enterprise, 5" plates & knives, stainless steel hopper, 5 HP. \$475.00
- 2305-MIXER: Buffalo 4A, 1000# cap., hand tilt bowl, 7 1/2 HP. \$795.00
- 2112-CUT-MIXER: Hottman #4, 40 HP. \$675.00
- 2304-MIXER: Keebler, 200# cap., newly fitted bowl & paddles, 2 HP. gearhead motor \$425.00
- 1692-SILENT CUTTER: Buffalo #38-B, 175 lb. cap., 15 HP. TEFC mtr., A-1 reconditioned \$725.00
- 2281-STUFFER: Anco 500# cap., w/piping & stuffing valve, A-1 condition \$1,250.00
- 2299-STUFFER: Boss 400# cap. \$825.00
- 2044-STUFFER: Buffalo 100# cap., w/piping & valve, A-1 cond. \$675.00
- 2300-ROCKFORD FILLER: model "A" \$165.00
- 2301-SAUSAGE DISPENSER: Boss #2 \$225.00
- 2237-LOAF DIP TANK: Advance, stainless steel, gas fired. \$225.00
- 2298-SLICER: U.S. H D #3, mtr., stand. \$895.00
- 1957-SLICER: U.S. #170-GS, late model, w/group or stacker \$950.00
- 1985-VACUUM HAM PRESS: Anco #94, 1/2 HP. for 4 x 4 x 24" molds. \$625.00
- 2296-HAM MOLDS: (325) stainless steel, Adelman #1-O-E and #2-O-S-E, factory converted for use as Hoyer #108 & #109 molds, w/covers & springs ea. \$12.75
- 1310-LOAF MOLDS: (250) Globe Hoyer #44-S, stainless steel, 10" x 4 1/2" x 4 1/2" ea. \$7.50
- 2187-LOAF PANS: (400) Best & Donovan, stainless, 6 1/2" cap., 10" x 5" x 4", A-1 cond. ea. \$2.25

Rendering & Lard

- 1542-HYDRAULIC PRESS: Anco, 600 ton, 17 1/2" dia. ram, 15-20" plates \$2,500.00
- 2050-HYDRAULIC PRESS: French Oil, 300 ton, rec. factory w/hauling, w/steam pump \$2,950.00
- 9874-LARD VOTATOR: Girdler L-51-A, w/pre-cooler, used less than 60 hrs., like new \$3,950.00
- 1933-COOKERS: (2) Dupps 4 x 10', jacketed heads, 20 HP. motor & drive ea. \$2,500.00
- 2221-COOKER: Anco 4 x 10', jacketed head, 100# W.P., percolator tank & screens \$2,875.00
- 2072-HAMMERMILL: Jeffery type B-3, 20" x 12" opening, 25 HP. mtr., only 1 yr. old \$1,800.00
- 2222-LARD FILTER: Sperry, 15 plates 24" x 24", with 1 HP. Viking pump \$2,850.00
- 2188-HASHER-WASHER: Anco, 14" x 17" opening, 7 1/2 HP., 30" x 10" washer cylinder \$850.00

Miscellaneous

- 2234-CABLE HOIST: Maxwell-Manning-Moore "Load Lifter", 2 ton, 2 HP. mtr. \$425.00
- 2257-AIR COMPRESSOR: Wayne, 2 HP. with 48" x 24" dia. tank, excellent condition \$275.00
- 2240-HOG NECK SCRUBBER: Anco 786 \$165.00
- 2233-CIRCULAR BONE SAW: 16" dia. blade, 2 HP. mtr., V-belt drive \$165.00
- 2302-BENCH SCALE: Toledo 0861-AN, 30# x 1 oz. grad. dial, record. w/new parts \$195.00

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 58]

POSITION WANTED

BEEF PLANT MANAGER: Or sales manager. 25 years' experience carload sales, procurement, production, finance, accounting and cost control. Qualified to assume full responsibility. Present operation profitable. Seeks opportunity with smaller independent packer offering chance for earned partnership through profit sharing. W-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COULD YOU USE? This meat packing experience: 6 years' sales and sales administration and management. 6 years' production experience in pork and provisions and sausage. 5 years' plant operating experience in pork, smoked meats and canned meats. All above with national packer. Resume upon request. Write Box W-507, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or FOREMAN: Thoroughly experienced in all phases of packinghouse procedure. Especially heavy experience on pork kill and cut, beef kill, beef, pork boning, all types of rendering, plant maintenance and refrigeration. Some sausage and curing experience. References furnished. W-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT BEEF MANAGER: 13 years in packinghouse, large and small. Know coolers, grading, cuts, boning, buying and tagging. Owned a plant for nine years. Top aggressive man. Midwest desired. W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Capable, aggressive. 27 years' practical experience with complete knowledge of all phases of packinghouse management and operations, livestock buying through sales. Solid background, know-how, to operate efficiently with profitable results. W-519, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN—PRODUCTION SUPERINTENDENT: Lifetime experience. Cost and quality conscious. Available immediately. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EXECUTIVE OPPORTUNITIES

Well established independent packer with 700 employees offers exceptional opportunities to share in its outstanding growth to men with executive capabilities who qualify for the following positions:

INDUSTRIAL RELATIONS MGR.—experienced in contract negotiations, grievances, wage administration, safety and general personnel functions.

MECHANICAL ENGINEER—with supervisory experience and knowledge of refrigeration, maintenance, and planning.

PURCHASING DIRECTOR—with at least five years' experience in inventory control, supplies and equipment procurement, and in contract negotiation.

Interested persons may answer through intermediaries.

Reply in confidence giving work history, education, personal history, and salary background to Box W-520, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NIGHT PLANT SUPERINTENDENT

To supervise overall packinghouse operation including slaughtering (hogs, small stock). Previous experience as general superintendent (or assistant) over complete packinghouse operations necessary. Indicated detailed resume of experience, education, health, age, minimum salary expectations and availability. Replies will be considered strictly confidential W-521, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST-PRODUCTION MANAGER WANTED

By top seasoning add meat additive specialty firm. Knowledge of meat processing, seasonings, spices, essential oil manufacture helpful. Mechanical aptitude necessary. Good opportunity. Please write or send resume to

FIRST SPICE MIXING CO. INC.,
19 Vestry St., New York 13, N. Y.

TOP NOTCH BROKER: Wanted to handle our dry and semi-dry sausage in the Chicago area. Chas. Hollenbach, Inc., 2653 Ogden Ave., Chicago 8, Ill., Telephone LAwnedale 1-2500.

HELP WANTED

BRANCH MANAGER MIDWEST

One who can operate independently for sausage manufacturing branch house. Give us experience and salary. Steady job. Good profit sharing. W-525, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Long established broker has excellent opening for high caliber salesman to call on chain stores, metropolitan New York area. Salary open. Excellent pension-insurance plan. No resume. Our employees know of this ad. Reply held confidential. W-522, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN WANTED: If you are aggressive and willing to travel, you may be the man for this position. We are looking for a man to sell our products in different cities for a line of ham, ham sausage, both in bulk and vacuum packed. New York firm. Reply to Box W-523, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMEN

To sell boneless beef cuts from heavy northern cutter cows, either on a salary or a brokerage basis. Brokers with sales contacts also may apply. W-524, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING MAN

Must know complete operation from cure to finished product for canning all hams, including two and three pounders. Government inspection east coast. W-526, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TIME STUDY ENGINEER

Man capable of maintaining standards in meat, pork, sausage and canning plant with 500 employees located in southern city of 10,000. Answers confidential. Reply to Box W-513, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE PERSONNEL & EMPLOYMENT MAN

Experienced in handling plant personnel with exceptional opportunity. Many benefits. Southern Ohio packer. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT INDUSTRY MEN NEEDED

Sales Manager to \$14,000
Aggressive, fully experienced sales manager. Southeast.

Hotel-Restaurant Dept.
Manager to \$ 9,000
Heavy on sales management. Midwest

Route Supervisors, Peddler
Trucks to \$ 8,000
Men with executive potential.
Fine opp.

Salesman, Quick-Frozen Meats ... OPEN
Must be experienced.

Hotel-Restaurant Sales OPEN
Exp. man for Oklahoma City spot.

Beef Plant General Manager ... to \$15,000
Topflight man needed, heavy on sales.

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Excellent spot. Modern 80,000 lb. plant.

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